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ABSTRACT

Intended for use by food service personnel and management, dietitians, college teachers, students, and researchers, this catalog lists a wide variety of instructional resource materials in the areas of nutrition, health education, cooking, and food services management. The main sections of the catalog are: (1) the bibliography--a complete citation of the title, author, source, date of release, descriptor terms, and an informative synopsis of the contents; (2) subject index--a listing according to the descriptor terms; (3) personal author index; (4) corporate author index; and (5) title index. A supplement to the main catalog, the bibliography of this volume lists only the entries indexed from April 1973 through April 1974. The other indexes, however, are cumulative and refer to all previous listings. (EMH)

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CATALOG

SUPPLEMENT 1
CUMULATIVE INDEX

ED119615

FOOD AND
NUTRITION
INFORMATION
AND EDUCATIONAL
MATERIALS CENTER

IR 003 068

U.S. DEPARTMENT OF AGRICULTURE / NATIONAL AGRICULTURAL LIBRARY

HOW TO REACH THE CENTER

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June, 1974

CONTENT

The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to assemble, maintain and disseminate resource materials for training School Food Service personnel who implement USDA's Child Nutrition Programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL).

FNIC collects literature related to food service and nutrition. These materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of non-print media in the form of films, filmstrips, slides, games, charts, audiotapes and video cassettes.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion in the Catalog. To further aid the user in selecting materials of interest, each document selected for inclusion in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included. Documents located in the NAL collection are designated "Available from NAL."

The 1974 Supplement to the Catalog contains a listing of materials processed by the Center from April 1973 through April 1974. The indexes at the back of the Catalog are cumulative and refer to materials listed in both the June 1973 Catalog and June 1974 Catalog Supplement. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods. A separate Catalog "Audiovisual Guide to the Catalog of the Food and Nutrition Information Center" is available.

Comments and suggestions about the content of these Catalogs should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center
Room 304
National Agricultural Library
Beltsville, Maryland 20705

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AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts requests for materials by mail, telephone, and personal-on-site visits.

Loans: The FNIC lends most print materials for a period of one month. Non-print media (i.e., films, transparencies, etc.) can be loaned for two weeks only. No more than three (3) non-print media can be loaned at any one time to one person. Films will be scheduled no more than one month in advance.

When ordering materials listed in the Catalog please include the following information: Accession Number (i.e. 157-73); Title, and FNIC Call Number (i.e. TX 655.U5 F&N). (See page viii for sample entry).

The FNIC primarily lends materials to the following groups:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. County, City or District School Food Service Personnel
4. Colleges and Universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in school food service and related subject areas
6. Selected libraries with which FNIC shares reciprocal arrangements

Journals and other noncirculating materials are available in the Center for on-site use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public.

Photoduplication: The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested outside the Washington area. Inasmuch as one copy of these publications are purchased and shelved by the Center, direct loan of magazines and newsletters is not feasible.

Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free of charge by applying directly to the issuing agency. The FNIC does not distribute them.

Special bibliographies and lists of materials obtained in quantity by the Center may be distributed to school food service personnel from time to time. Write to the Center if you wish to have your name placed on the mailing list.

ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience--the State School Food Service Administrator, the District Supervisor or Manager, the individual school food service personnel, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (assigned sequentially with the last two digits representing the year of issue for the Catalog, i.e., 237-73).* Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation.

2. Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.

3. Personal Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.

4. Corporate Author Index: Names of all corporate authors are arranged alphabetically, followed by accession numbers of citations.

5. Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

*The accession numbers in this supplement of the Catalog begin with 2366-73. This is a continuation of the June 1973 edition of the Catalog. The indexes in this 1974 edition are an accumulation of the 1973 edition and 1974 supplemental edition of the Catalog. (i.e.: some accession numbers in the index will refer to citations listed in the 1973 Catalog)

Format

The *Catalog* is arranged so that the user may focus his attention on the food service and nutrition education area which is of interest to him. This is possible by the grouping of documents and articles into broad subject categories within the bibliography.

The categories used in this *Catalog* include:

Consumer Education

Consumer Economics, Consumer Protection, Open Dating of Food

Nutritional Science and Nutrition Education

Diets, Food Analysis, Food Habits, Food Science, General Works on Nutrition Education, Health, Malnutrition, Nutrition Related Diseases or Disorders, Nutritional Surveys

History

Food Problems, General Works on Foods and the Food Service Industry, Historical Works Tracing the History of Food Programs

Food Standards and Legislation

Food Grades, Food and Nutrition Related Legislation, Food Standards, Labeling, Laws

Management and Administration

Administration, Computer Applications, Contracts, Financial Management, Food Preference Surveys, Food Service Management, Personnel Management, Public Relations

Education and Training

Adult Education, Audiovisual Aids, Career Education, Curriculum, Educational Planning, Educational Programs, Inservice Education, Personnel Training, Teaching Techniques, Vocational Education, Vocational Guidance

Menu Planning

Automated Menu Planning, Cycle Menu, Meal Management, Menu Design

Food Preparation and Production

Food Delivery Systems, Merchandising, Quantity Food Preparation, Weights and Measures

Equipment

Cleaning Equipment, Cooking Equipment, Equipment Standards, Equipment Storage, Facilities Planning and Design, Waste Disposal Equipment

Sanitation and Safety

Accident Prevention, Equipment Sanitation, Food Sanitation, Foodborne Illnesses, Hygiene, Pest Control, Safety

Food Technology

Food Packaging, Food Processing, Food Preservation, New Products

Programs - General

Child Nutrition Programs, Federal Programs, Food Programs, International, National, State, and Local Programs

Recipes

The Art of Cooking, Cookery Native to a Specific Country or Locale, Recipes

Reference Materials

Dictionaries, Directories, Food Composition
Tables, Information Science, Statistical Data

Purchasing, Receiving and Storage

Care and Handling of Food, Food Delivery,
Food Selection, Food Storage, Purchasing
of Food and Equipment

Retrieval

This Catalog provides the user with several access points to the FNIC Collection. The broad subject categories group ciatations within designated areas of interest.

When trying to locate a particular document by a specified author, title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the Catalog.

Computer Retrieval

The FNIC data base has been included in the National Agricultural Library's sale magnetic tape. Therefore it is possible to search the FNIC data base by using a computer on-line interactive system. This type of bibliographic searching is currently available through the Lockheed, "DIALOG" System and System Development Corporation's on-line bibliographic search service.

Further information on the Lockheed "DIALOG" System is available from Lockheed representatives, Dr. Roger K. Summit, Department 52-08, Building 201, Lockheed Palo Alto Research Laboratory, 3251 Hanover Street, Palo Alto, CA. 94303, Phone: (415) 493-4411, ext. 45034 and Mr. Robert Donati, 405 Lexington Avenue, New York, N.Y., 10017, Phone: (212) 697-7171.

Additional information on the System Development Corporation is available from (West Coast) Ms. Judy Wanger, SDC, 2500 Colorado Avenue, Santa Monica, CA. 90406, Phone: (213) 393-7277 and (East Coast) Ms. Linda Reuben, SDC, 5827 Columbia Pike, Falls Church, VA. 22041, Phone: (703) 820-2220.

SAMPLE CITATIONS

Book Citation

Accession Number	12-73	
Title	PLANNING THE SCHOOL LUNCHROOM	
	U.S. Dept. of Agriculture, School Lunch Division	Corporate Author
Personal Author	Margaret M. Morris	
	Washington 9 p. illus. 1947	Place of Publication Pagination, Date
FNIC Call Number	TX655.U5 F&N	
	Facilities planning and layout, School food service, School lunch programs	Descriptor Terms
Notes	Reprinted from The American School and University, 1946 edition	
	Abstract: With proper planning, minimum lunchroom requirements can be met on a budget while allowing for future expansion. Sample floor plans are shown, and the important factors affecting planning are discussed.	Informative Abstract

Journal Article Citation

Accession Number	250-73	
	OPTIMIZING OUR HUMAN RESOURCES	Title
Personal Author	J. E. Shinn	
Journal Title Abbreviation	Sch Lunch J 25(4): 28-30, Apr 1971	Vol., Issue, Incl. Pagination, Date
Call Number	389.8 SCH6	
	Food service occupations, School food service, Training, Work Simplification	Descriptor Terms
Informative Abstract	Abstract: Suggestions for efficient use of food service personnel by management through improved performance, training, and work methods.	

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Note: Mention of a company name or a proprietary product does not necessarily imply endorsement by the U.S. Department of Agriculture, National Agricultural Library, Food and Nutrition Information and Educational Materials Center

BIBLIOGRAPHY

Consumer Education

2366-73
FAMILY FOOD BUDGET GUIDE. Revised.
American National Red Cross
Washington, DC, American National Red Cross 1 p. Dec 1972.
TX356.A48 F & N
Adults, Budgeting, Consumer economics, Cost-of-living, Food prices, Food purchasing.
Abstract: This guide on cost of adequate food per individual on a standard family budget was prepared by the American National Red Cross in December 1972. Figures are given for 20 different sex-for-age categories on a weekly or monthly basis, with percentage adjustments for smaller families, eating out, and holidays. Data base is actual costs of food as provided by the US Department of Agriculture and Bureau of Labor Statistics. The guide is intended for consumers, and those who work with the economically disadvantaged.

2367-73
THE COST OF A DIETARY REVOLUTION.
Daniel G Amstutz
New York Times p. 1-2. Oct 21, 1973.
286.8 N488
Adults, Food cost, Food supply, Grain products, World problems.
Abstract: Consumers who wish to know why food prices have risen so sharply in recent months will find some of the answers in this article written from the commodity market viewpoint. In brief, as average diets improve everywhere, it requires more grains to produce the desired meat than it does to feed people cereal diets alone. This and increasing population pressures on available foodstuffs create shortages, and push prices up. The author concludes that this situation will probably be with us for a long time to come.

2368-73
THE DOING BOOK: AN EXPERIMENTAL APPROACH TO CONSUMER EDUCATION.
Tamara Bliss
Bedford, Mass., Middlesex Community College, Division of Continuing Education, Consumer Resource Center 114 p. 1973.
TX335.B5 F&N
Applied learning, Budgeting, Consumer economics, Consumer education, Educational programs, Laws, Program design, Program planning, Purchasing.
Abstract: This is a handbook outlining a suggested program in consumer education based on a series of 22 structured exercises designed to teach selected consumer topics by providing actual experience with a variety of purchasing situations. The book is written in two parts. The first part deals with establishing a consumer education program. The second part presents the actual instructional content of such a program. Topics include values and financial goals, budgeting and money management, wise shopping, credit and consumer protection laws, consumer rights versus businessmen's responsibilities, and how to seek help for consumer problems.

2369-73
TOXICITY OF PURE FOODS.
Eldon M Boyd
Chemical Rubber Company
Cleveland, Chemical Rubber Company 260 p. [1973].
TX531.B5
Food adulterants, Food contaminants, Toxicants, Toxicity.
Includes bibliographies. Availabe from NAL .

2370-73
THE GREENGROCER: THE CONSUMER'S GUIDE TO FRUITS AND VEGETABLES.
Joe Carcione, Bob Lucas
San Francisco, Chronicle Books 242 p. illus. [1972].
TX401.C3 F&N
Consumer education, Cooking methods, Food preparation, Fruits, Marketing, Nutrient values, Plant sources of foods, Purchasing, Vegetables.
Abstract: For a number of years, food has been viewed as just another product emanating from the bounty of our industrial technology. Agriculture became "big business," gigantic, impersonal supermarkets sprang up in shopping centers all across the country, and prepackaged, quick-fix processed foods were purchased by the millions. Now the pendulum has begun to swing back in the other direction. People are "getting back to basics" in terms of the food they eat; and there is nothing more basic than fresh produce. This book reacquaints the consumer with the items of fresh produce generally available in neighborhood grocery stores, providing the shopper with valuable information on each item. In the section on beets, for example, the consumer can learn where beets come from, how they are grown, the varieties available, the seasons in which beets are most plentiful, the marketing practices used to bring beets from farm to dinner table, the nutritional value of beets, and the uses that can be made of beets when planning and preparing a meal.

2371-73
CONSUMER EDUCATION IN NUTRITION.
Clinton O Chichester
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 141-145. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Consumer education, Food habits, Food preferences, Food selection, Instructional aids, Nutrition, Nutrition education, Nutritional labeling.
Abstract: The person who understands nothing about nutrition is unlikely to eat a nutritious diet or to select nutritious foods for his or her children. This fact becomes all-important when considering the establishment of an effective child nutrition program. Nutrition education must involve parents as much as school children because it is a home where children learn the basic eating habits and food preferences that last throughout their lifetime. Nutritional labeling of commercial foods will provoke an initial interest in the nutritive value of foods. This interest must then be caught and held by intensive programs in consumer education and nutrition. Schools will play an important role. In the total education of the adult and child there is a need for coordination of educational methods and content. There must be a commonality in the description of foods consistent with basic educational efforts. Intense motivational research is needed to find out how consumers can be persuaded to improve their diet and learn to prepare foods so as to retain the nutritional value.

2372-73
THE WORLD DIET REVOLUTION.
Alexander Comfort
Center Report p. 35-36. Aug 1973.
JA3.C4 F&N
Adults, Caloric intake, Consumer education, Food beliefs, Food habits, Food prices, Proteins, plant.
Abstract: The author of this article for the adult reader considers rising food prices to be, among other things, a harbinger of a world food shortage, and presents some suggestions for continuing to feed ourselves well in the future while making sure the rest of the world is also properly nourished. He favors commercially produced vegetable proteins, unsaturated butter, greater stress on fish and fresh vegetables, and eating less to delay aging while controlling obesity. And since he considers diet habits to be anthropologically controlled, he favors promotion of these acts by propaganda.

2373-73
FROM YOUR CO-OP HOME ECONOMIST...RECIPES, ECONOMY TIPS, NUTRITION AND FOOD FACTS, CONSUMER AND PRODUCT INFORMATION.
Consumers Cooperative of Berkeley, inc.
[richmond, CA], Consumer's Cooperative of Berkeley, Inc. 1 v. (loose-leaf). 1971.
TX356.C6 F&N
Basic nutrition facts, Consumer education, Food preparation, Food purchasing, Food selection, Food storage, Health education, Recipes.
Abstract: This is a collection of 88 leaflets which deal with a variety of topics such as food buying, food preparation (including recipes), product information, and basic nutrition principles. Each was written by a home economist and could be used separately or in different combinations.

2374-73
CONSUMER EDUCATION MATERIALS PROJECT.
Consumers Union
Mt. Vernon, N.Y., Consumers Union of United States 6 vols. 1973.
TX335.C6 F&N
Adolescents (12-19 years), Adults, College students, Consumer education, Educational programs, Preschool children (2-5 years), School children (6-11 years), Teaching guides.
Abstract: Consumers Union has developed these books for teachers, administrators, community leaders and parents to be used in consumer education programs both in schools and other settings for people of all ages, from preschoolers to college students and adults in the community. They are based on case studies of actual education programs, which are described. Approaches are varied, and designed to implement the education programs. Nutrition, food and home economics are included at every level.

2375-73
FROZEN FRIED-CHICKEN DINNERS.
Consumers' Union
Consumer Reports 38 (6): 402-405. June 1973.
321.8 C762
Chicken, Consumer education, Convenience foods, Food cost, Food safety, Frozen foods, Proteins, Recommended Dietary Allowances.

2376-73

Abstract: Housewives and food service managers who utilize packaged frozen foods should be interested in this comparative study of taste and nutritive value of a number of brands of frozen fried-chicken dinners. Sanitation was satisfactory. The dinners provided about 6 grams of protein but at a cost per pound of protein far higher than those of usual protein sources if bought separately.

2376-73
WORLD'S SHREWDEST GROCERY SHOPPER TELLS HOW SHE DOES IT.
Elmer Dapron
Fam Circle 83 (3): 24-26, 158-164. Sept 1973.
TX355.F3 F&N
Adults, Budgeting, Consumer education, Costs, Food purchasing, Low income groups.
Abstract: An agricultural extension aide takes a reporter on a shopping trip through a supermarket to demonstrate to him how she teaches lower income homemakers how to feed their families well on very low budgets. Among her tips are comparison-shop different stores, cut steaks or chops from lower-cost meats, make unit-cost comparisons of quantity purchases, use eggs and nonfat dry milk for their good nutrition at low cost, and weigh all fresh produce to determine its cost per pound.

2377-73
THE WAY TO A CONSUMER'S HEART: FDA CONSUMER SPECIALIST.
Charles H Dick
FDA Consumer 5 (7): 10-14. Sept 1972.
TX335.F6 F&N
Adults, Consumer education, Consumer protection, Food and Drug Administration.
Available as a reprint from the GPO .
Abstract: What the Food and Drug Administration's regional Consumer Specialists do and can do to help the housewife are outlined in this report. How the consumer can help this specialist is also suggested. Names and locations of these Specialists are given in the paper.

2378-73
EATING BY THE NUMBERS.
Money Mag 2 (5): 59, 61. May 1973.
HG201.M6 F&N
Consumer education, Convenience foods, Food habits, Legislation, Nutritional labeling, Snacks.
Abstract: This article for consumers tells briefly what information the latter can expect to find on food packages when the nutritional labeling law goes into effect. The article goes on to suggest that some products, when labeled, may sell better than others, once the shopper sees what nutrients they contain. The example cited is pizza, a well-liked snack food.

2379-73
FOOD PRICES (FEB. 1973).
Natl Food Situation NFS 143: 4-8. Feb 1973.
1.941 S2F73
Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Government role, Marketing, Prediction, Statistical analysis.
Abstract: 1973 retail food prices will be 6% above 1972 levels. Food prices may rise more slowly than in 1972, but by the end of 1973, foods in all categories will be higher priced than in December 1972. Prices of livestock-related foods will rise more rapidly than crop-related food prices. Restaurant prices will probably rise more rapidly too. The removal of wage-price controls along with the advance in wholesale food prices and stronger demand from greater disposable income will contribute to the increase. In 1972, retail food prices rose 4.3%, well above the advance for 1971, but still below increases in 1970 and 1969.

2380-73
FOOD SPENDING AND INCOME (FEB. 1973).
Natl Food Situation NFS 143: 8-12. Feb 1973.
1.941 S2F73
Consumer economics, Economic influences, Food prices, Food purchasing, Income, Prediction, Statistical analysis.
Abstract: Food expenditures for 1972 rose 6.2%, less than the increase for any other major consumer item. The increase was due to higher prices. Per capita consumption was down slightly, and population growth decelerated significantly. As the increase in disposable income exceeded gains in food expenditures, the share of income allocated to food declined to 15.7%. In 1973, expenditures may rise 7.5% due to increases in both prices and consumption. The proportion of income allocated to food may shrink further.

2381-73
THE SUPERMARKET HANDBOOK; ACCESS TO WHOLE FOODS.
Nikki Goldbeck, David Goldbeck
New York, Harper and Row 413 p. Nov 7, 1973.
TX356.G6 F&N
Adults, Consumer economics, Food fads, Food grades, Food purchasing, Food quality, Health beliefs, Recipes.
Abstract: This book offers the housewife many tips on how to buy good quality foods from what the supermarkets offer, and includes suggestions also on how to prepare them. Although the emphasis is on "natural" or "organically grown" foods, the information is also of general interest.

2382-73
GOOD MEALS FOR LESS MONEY.
Clemson University, Extension Service
Marie S Hindman
Clemson, SC, Clemson University Extension Service 16 p. Apr 1973.
TX715.C45 F&N
Adults, Basic nutrition facts, Cooking techniques, Food groups, Food purchasing, Menu planning, Recipes.
Abstract: This booklet for the housewife who wishes to feed her family well but economically suggests how to plan the family diet, buy foods of high nutritive value for the money, cook to conserve nutrients, and gives a number of low cost recipes, including mixes to make at home.

2383-73
TWO WAYS TO GET LESS MILK FOR YOUR MONEY: SHORTWEIGHT MILK CARTONS FOUND IN DELAWARE; WHEN A GALLON ISN'T A GALLON.
Robert Hodierne, Larry Werner
Media & Consumer 1 (5): 10. Apr 1973.
HF5801.M4 F&N
Consumer education, Measurement, Milk, Packaging.
Abstract: The housewife will learn from this article that a family that drinks 3 gallons of milk a week could lose a full glass if the carton was not properly filled at the plant. Furthermore, plastic containers shrink as much as 5 per cent if they sit for 24 hours or more after they are molded. If they are filled immediately, this problem does not occur.

2384-73
YOUR FOOD DOLLAR.
Household Finance Corporation, Money Management Institute
Chicago, Household Finance 32 p. illus. 1972.
TX356.H6 F & N
Consumer education, Convenience foods, Food preparation, Food prices, Food storage, Frozen foods, Labeling, Menu planning, Teaching aids.
Abstract: This booklet of food buying, preparation and storage hints could be used equally well in classes of home economics at the high school level and by the individual housewife.

2385-73
THE CONSUMER ECONOMICS OF UNIT PRICING.
Hans R Isakson, Alex R Maurizi
J Mark Res 10 (aug 1973): 277-85. Aug 1973.
280.38 J822
Consumer education, Food purchasing, Low income groups, Socioeconomic status, Unit pricing.
Abstract: Two economists have examined the introduction of unit pricing in food stores, and conclude that, while it makes choosing cheaper items easier for most shoppers, low-income shoppers do not appear to make significant use of it, whereas middle- and high-income shoppers do. The explanation may lie in a lower ability to understand this unit price labeling system. For consumers, home economists, and others who advise low income groups.

2386-73
SCORECARD FOR BETTER EATING.
Michael Jacobson, Sandra Kageyama, Mary T Goodwin
Center for Science in the Public Interest
Washington, Center for Science in the Public Interest 31 p., tables. 1973.
TX356.J3 F&N
Basic nutrition facts, Consumer education, Food cost, Food purchasing, Food quality, Nutrient values.
Abstract: This booklet for the consumer has been compiled to help shoppers choose foods for their nutrient content. Based on the ideas presented in the senior author's book, Nutrition Scoreboard, foods are rated on a point system which gives preference to protein, unsaturated fats, five vitamins, iron, calcium and some trace minerals and bulk. Points are subtracted for saturated fat and sugars. Foods are cited by brand name. Other shopping and food preparation hints are offered, such as use of unit pricing and store brands, and how to cook vegetables to minimize nutrient loss. The authors suggest the booklet be given to welfare recipients, clients of home aides, and similar persons.

2387-73
YOUNG SHOPPERS BEGIN TO "TURN ON" TO FROZEN FOODS.
Arnie Katz
Quick Frozen Foods 36 (3): 16-19. Oct 1973.
389.8 Q4
Consumer economics, Convenience foods, Food preferences, Food purchasing, Food selection, Frozen foods, Merchandising, Nutritional quality, Surveys.
Abstract: A survey was made of shoppers to find out their attitudes toward frozen foods. Young adults purchase more frozen foods than any other age group; and the over-55 and under-25 groups, despite the necessity for running their homes on tighter budgets, believe frozen foods offer them a good value. All shoppers agree that frozen products are easy to prepare, but younger shoppers have more confidence in their nutritional value, most shoppers dislike tie-in merchandising, and the older the customer the more vehement the dislike.

2388-73
SUGGESTIONS FOR COMBATING CLIMBING FOOD PRICES.
Mary Margaret Lane
Nursing Homes 22 (8): 19. Aug/sept 1973.
HV1451.N8 F&N

Food cost, Food purchasing, Food service supervisors, Institutional feeding.
Abstract: This brief article. Written for nursing home administrators, offers a number of suggestions for controlling costs of serving food while maintaining adequate nutrition. They include taking advantage of seasonal price changes, buying competitively, watching plate waste, serving the foods that are most acceptable, and training employees in increased efficiency. The information should be of interest to food service administrators.

2389-73
DON'T LET FOODBORNE ILLNESS SPOIL YOUR CHRISTMAS FEAST.
Margaret Morrison
FDA Consumer 7 (10): 18-23. Dec 1973/Jan 1974.
TX335.F6 F&N
Adult education, Food contaminants, Food handling, Food purchasing, Food safety.
Abstract: Though food contamination in the home is possible anytime, during holidays when preparations are larger and more festive, the possibliities are greater. Twelve suggestions are given for proper care of frozen foods.

2390-73
TOXICANTS OCCURRING NATURALLY IN FOODS. 2d ed.
National Research Council, Committee on Food Protection
Washington, National Academy of Sciences 624 p. illus. 1973.
TX531.T6 1973
Food analysis, Food contaminants, Food poisoning, Toxicants, Toxins.
Available from NAL .

2391-73
READ THE LABEL BEFORE YOU BUY.
Sue Ann Petry
American Home Economics Association
Washington, American Home Economics Assn. 4 p. teacher section, 5 p. student section, with cover. Nov 1972.
TX552.P4 F&N (HELPS, home economics learning packages, no. 1048)
Adolescents (12-19 years), Consumer education, Instructional materials, Labeling, Legislation.
Abstract: This learning packet has been designed to alert students to information on labels of canned foods and their importance and meaning for him. Tests and other learning activities are suggested for students and teachers. Eighth grade level.

2392-73
STRETCHING FOOD DOLLARS: MEAL PLANNING HINTS AND BUDGET-WISE RECIPES.
Quaker Oats
[Chicago] Quaker Oats 36 p. 1972.
TX356.Q32 F&N
Basic nutrition facts, Consumer education, Food purchasing, Recipes.
Abstract: This booklet presents food shopping and storage tips, tables of equivalents, tables of ingredient substitution, and discusses daily need for foods from the Basic Four Food Groups, and food sources of the more common nutrients. Low-cost recipes are also included. This would be a useful publication for the housewife, and in consumer education. A Spanish translation is available.

2393-73
COMO HACER QUE SUS DOLARES RINDAN MAS. (SPA)
Quaker Oats
[Chicago] Quaker Oats 40 p. 1972.
TX356.Q3 F&N
Basic nutrition facts, Consumer education, Food purchasing, Recipes.
Title of Original: Stretching Food Dollars: Meal planning hints and budget-wise recipes (in Spanish).
Abstract: This booklet presents food shopping and storage tips, tables of equivalents, tables of ingredient substitution, and discusses daily need for foods from the Basic Four Food Groups, and food sources of the more common nutrients. Low-cost recipes are also included. This would be a useful publication for the Spanish-speaking housewife. An English version is available.

2394-73
YOUR PERSONAL GUIDEBOOK ON FOODS.
Safeway Stores
Oakland, Safeway Stores 32 p., illus,. 1973.
TX355.S2 F&N
Consumer education, Food groups, Food preparation, Food quality, Menu planning, Snacks.
Abstract: The consumer is offered a number of tips in this pamphlet on: foods in the Basic Four, different cuts of meat and how to buy them, grading, quality and cooking methods, seafoods, milk and cheese, frozen foods, snacks, spices and herbs, and fresh produce. It could be used in home economics classes for junior high and high school students.

2395-73
SCIENCE AND THE CONSUMER.
Arthur T Schramm
Food Technol 27 (6): 22,24,26,28. June 1973.
389.8 F7398
Communication (Thought transfer), Consumer education, Mass media, Scientific methodology.
Based on a paper presented at Food Update '73, New Orleans, La., March 27, 1973.
Abstract: The author discusses the problems involved in presenting scientific knowledge to the consumer. Included is a discussion of consumerists and the media, the scientific method, and the efforts of IFT'S expert panel on food Safety and Nutrition and the Committee on Public Information.

2396-73
THOSE CONTROVERSIAL CHEMICAL ADDITIVES.
Linda Stewart
Fam Health 5 (12): 24-25, 42, 44-45, 47. Dec 1973.
RA773.F3 F&N
Additives and adulterants, Adults, Chemicals, Consumer education, Food safety, Legislation, Research.
Abstract: If you don't know whether food additives are harmless or harmful, you are in the same case as the chemists or the government, says this article for the consumer. The author describes how food products are tested for safety in the laboratory, and discusses some of the legislation concerned with food safety.

2397-73
COMO COMPRAR HORTALIZAS ENLATADAS Y CONGELADAS. (SPA)
U.S.,CAgricultural Marketing Service
Washington, GPO 24 p. illus. Sept 1972.
TX356.U52362 F&N (U.S. agricultural Marketing Service. Home and garden bulletin no. 167-S)
Adults, Canned foods, Consumer education, Food grades, Frozen foods, Vegetables.
Title of Original: How to buy canned and frozen vegetables (in Spanish).
Abstract: A guide for the Spanish-speaking housewife on quality of various grades of processed vegetables, this pamphlet would be useful for nutritionists who work with Spanish language populations.

2398-73
COMO COMPRAR LOS HUEVOS. (SPA)
U.S.,CAgricultural Marketing Service
Washinton, GPO 1 p. foldout. Sept 1972.
TX356.U5236 F&N (U.S. agricultural Marketing Service home and Garden Bulletin no. 144-S)
Adults, Consumer education, Eggs, Food grades, Food purchasing.
Title of Original: How to buy eggs (in Spanish).
Abstract: This little folder for the Spanish-speaking homemaker describes how eggs are graded for quality and for size, and offers facts on their nutritive value, and how to keep and cook them.

2399-73
WHAT'S HAPPENING TO FOOD PRICES? (FILMSTRIP/CASSETTE TAPE.
U.S., Dept. of Agriculture, Office of Communication
Washington, U.s. Dept. of Agriculture Office of Communication ilmstrip, 153 fr., 35 mm, col., 30-min. cassette tape. Aug 1973.
HD9005.6.W4 F&N AV
Adults, Agriculture, Consumer education, Farm prices, Farmers, Food prices, Food production.
Abstract: This filmstrip with sound tape tells the consumerwhy the cost of his food has risen, particularly in recent years, from the point of view of the farmer who produces it. One farmer serves as narrator, and suggests that food is still a good bargain, taking less of the consumer's earnings proportionately than other goods over time. Could be used in junior high and high school home economics classes.

2400-73
WHAT'S HAPPENED TO FOOD PRICES?
U.S., Dept. of Agriculture, Office of Communication
Washington, U.S. Dept. of Agriculture 16 p. Apr 1973.
TX356.U5234 F&N
Adults, Agriculture, Consumer economics, Cost-of-living, Farm prices, Food purchasing, Food supply.
Abstract: In this brochure the U.S. Dept. Of Agriculture attempts to show that, despite rising food costs, a lesser proportion of income is spent on food than was the case 20 years ago, the last period of sudden inflationary price rises. The farmer has benefitted little from food price increases.

2401-73
HOW TO BUY FOOD: LESSON AIDS FOR TEACHERS.
U.S., Dept. of Agriculture, Agricultural Marketing Service
Washington, DC, GPO 52 p. illus. 1973.
TX356.U5232 F&N (U.S. Agricultural Marketing Service. Agriculture handbook no. 443)
Adolescents (12-19 years), Basic nutrition facts, Bibliographies, Consumer economics, Consumer education, Food purchasing, Instructional materials, Teaching aids.
Looseleaf, no binder.
Abstract: This handbook of seven lesson aids has been designed for use in home economics or consumer education courses, for high school students, and in adult education, especially with the economically disadvantaged. It offers the teacher information on how to get materials and what kind to get, background information on the subject of each lesson, suggestions for teaching, and quizzes with answers. The subjects covered are meat, dairy products, eggs, poultry, fresh, canned and frozen fruits and vegetables, andhow to get more for your money.

2402-73
CONSUMERS ALL; THE YEARBOOK OF AGRICULTURE 1965.
U.S.,MDept. of Agriculture
Washington, D.C. 496 p. 1965.
S21.A35 F&N
Budgeting, Consumer economics, Consumer education, Equipment, Food purchasing, Home economics, Home management, Safety.
Abstract: This book is intended to reflect some of the Department of Agriculture's work on behalf of consumers. A variety of topics, all aimed at educating the consumer, are discussed in detail by various authors. The chapters tell how to buy, use, and make food, clothing, household furnishings, and equipment. The consumer is also instructed in matters of money management, home, yard, and garden care, community projects for bettering the lot of the consumer, use of leisure time, and the art of staying healthy.

2403-73
HOW TO BE A WISE SHOPPER; MORE MEAT FOR YOUR MONEY (SHOW 'N TELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr, col, 16mm, and phonodisc 33 1/3 rpm. [n.d.].
TX356.U54 F&N AV
Budgeting, Consumer education, Food prices, Food purchasing, Food selection, Labeling, Meat, Meat cuts.
Distributed by Double Sixteen Co., Wheaton, Ill., for use with General Electric Show 'N Tell phono-viewer.
Abstract: The thrifty food shopper will get the best nutritional value for his or her money. This Show 'N Tell kit explains the principles of budgeting, how to read a label, how to judge food prices by calculating the cost per unit, and how to judge the nutritional worth of a product. In the segment, entitled "More Meat for Your Money," meat cuts are explained and evaluated in terms of the amount of usable meat per pound-cost. Meat grades are also discussed, and the less popular or less tender meats are suggested as a good value when properly cooked.

2404-73
SOWING THE WIND; A REPORT FOR RALPH NADER'S CENTER FOR STUDY OF RESPONSIVE LAW ON FOOD SAFETY AND THE CHEMICAL HARVEST.
Harrison Wellford
Center for Study of Responsive Law
New York, Grossman 410 p. 1972.
SB951.W3 F&N
Additives and adulterants, Adults, Consumer education, Food safety, Hormones, Meat, Pesticide residues.
With an introduction by Ralph Nader. Bibliography: p. 357376.
Abstract: This book has been written for the consumer by Ralph Nader's Center for Study of Responsive Law on food safety. The topics investigated are meat, poultry and pesticides in foods, and governmental regulations concerning them. The concern is how to keep safety criteria in step with escalating technologic advances. Quotes are backed by an extensive bibliography, including government documents. This bookis concerned with ethics as well as with facts.

2405-73
WHAT TODAY'S CUSTOMERS ARE SAYING ABOUT FROZEN FOODS.
Quick Frozen Foods 36 (2): 73-83. Sept 1973.
389.8 Q4
Evaluation, Food preferences, Frozen foods, Surveys.
Abstract: Supermarket customers in 17 major U.S. cities were asked their opinion of frozen foods. Respondents agree that frozen food products generally taste good, are easy to prepare, are economical, and are nutritionally sound. Customers under 25 years of age use more frozen foods than older customers. Families with the highest incomes, and therefore presumably with greatest access to haute cuisine, are most enthusiastic about the taste of frozen foods. As for display cases, customers prefer the upright wall models to the waist-high freezer boxes. Most shoppers found the aisles of frozen food sections too cold for comfort, but this cold air syndrome does not inhibit the purchasing of frozen food items. Labeling of all ingredients including any additives was deemed important by 89.6% of the shoppers. Frozen vegetables are the most widely purchased frozen food item, along with fruit juices and seafoods. Complete frozen dinners, being inexpensive, are most heavily purchased by those with incomes of $5,000 or under or those living alone.

2406-73
WHAT'S BEHIND RISING FOOD COSTS?
What's New Home Econ 37 (7): 19-23. Oct 1973.
321.8 W55
Consumer economics, Economic influences, Food cost, Food economics and consumption, Food industry, Food prices, Food purchasing, Marketing.
Abstract: Many factors contribute to the recent increases in food prices: greater demand; greater consumption of meat (beef, in particular); population increases; farm price fluctuation due to natural forces; energy shortages; plus many others. This article describes the marketing process and the expenses incurred by the food industry, the flow of money within the industry, and what is presently being done to stabilize food prices.

2407-73
THE PERFECT ENVIRONMENT FOR NONSENSE.
Philip L White
Nutr News 36 (3): 9, 12. Oct 1973.
389.8 N957
Food beliefs, Food fads, Food misinformation, Labeling, Mass media, Nutrition education, Professional education.
Abstract: This article analyzes the reasons for continued prevalence of food misinformation in this country. They include lack of peer review by other purveyors of such information, the hunger of the public for new promises from preliminary research, and the need of the mass media for controversy. The author concludes that an education campaign is needed to instruct the public in the new labeling information in order to help in the fight against nutrition nonsense. For all nutrition educators.

2408-73
GRASSROOTS NUTRITION--OR, CONSUMER PARTICIPATION; MARTHA TRULSON MEMORIAL LECTURE, 1972.
Cecely D Williams
J Am Diet Assoc 63 (2): 125-129. Aug 1973.
389.8 AM34
Consumer education, Nutrition education.
Abstract: Present teaching and application of nutritional principles need revision. No amount of scientific investigation and knowledge will achieve adequate nutrition for an individual or a population until the application of the art of nutrition receives more serious consideration. What matters is actual food intake and the ability of people to utilize it. Because training of professionals and paraprofessionals takes place in institutions, such workers cannot know the needs and resources of the homes, even though it is in the home that nutrition matters. Knowledge is needed of the physical, mental, and social aspects of malnutrition, especially in children admitted to hospitals. Only then, will the ultimate value of nutrition programs lie in their application.

2409-73
FDA'S VIEW OF FOOD SAFETY.
Virgil O Wodicka
FDA Consumer 7 (8): 4-9. Oct 1973.
TX335.F6 F&N
Consumer education, Food and Drug Administration, Food safety, Foodborne diseases, Nutritional labeling, Pesticide residues, Toxicants.
Abstract: Nutritionists and consumers alike will read with interest this article telling what hazards in foods are of most concern to the Food and Drug Administration, and what the latter is doing about them. The consumer must also assume a role in assuring food safety. Topics touched on include foodborne disease, toxic metals and natural toxins, pesticide residues, functional ingredients of foods, and nutritional labeling. It is here the consumer may be an effective control of food safety, through informed understanding.

2410-73
40 POINTS TO PONDER ABOUT THE CUSTOMER OF THE FUTURE.
Quick Frozen Foods 36 (2): 85-88. Sept 1973.
389.8 Q4
Consumer economics, Frozen foods, Marketing, Planning, Prediction, Purchasing.
Abstract: Probing the future of the frozen food market, it is possible to make certain firm predictions. There will be many more consumers by 1980. They will be better educated and more affluent. They will live in smaller domiciles, have more leisure time, will eat out more, and will prefer quick-fix meals at home. Kitchens will be smaller, more compact, and designed more efficiently, with rapid-cook ovens and fold-away appliances. Customers will pay more attention to nutrition, demand stricter labeling, and require greater proof of quality. The increased demand for new products will be the lifeblood of the frozen food industry. Frozen food departments in supermarkets will be bigger than ever and frozen foods will be integrated with non-frozens in satellite displays so customers can compare products. Supermarket storage/display cases for frozen foods will be completely redesigned. New insulated packaging will keep foods frozen longer, and greater emphasis will be placed on product sampling as a merchandising technique. As supermarkets get too large for quick shopping trips, neighborhood stores will become more popular.

Nutritional Science and Nutrition Education

2411-73
WHAT TO EAT AND WHY.
Geraldine Acker
Illinois, University, Cooperative Extension Service
Urbana, Ill., Univ. of Ill. 2 p., illus. Mar 1969.
TX364.A25 F&N (University of Illinois, Cooperative Extension Service: circular 950)
Basic nutrition facts, Food groups, Nutrient sources.
Abstract: This leaflet features a comprehensive chart on nutrient sources and functions, and a brief guide to the four food

groups. It contains hints on preparing and storing foods. It is suitable for adult use with individuals or groups from a variety of educational backgrounds.

2012-73
GROWTH OF CHILDREN FROM EXTREMELY POOR FAMILIES.
Blanca Adrianzen, Juan M Baertl, George G Graham
Amer J Clin Nutr 26 (9): 926-930. Sept 1973.
389.8 J824
Anthropometry, Children, Disadvantaged groups, Malnutrition, Peru, Professional education.
Abstract: Growth and development of brothers and sisters of poor Peruvian children who had been hospitalized for severe malnutrition has been followed for four years. Body weights for age approached those of U.S. children of the same age, but height growth was consistently lower. Head circumference measures slowly increased toward an international mean. The authors conclude that seemingly healthy siblings of malnourished children cannot be considered to have been well nourished, or to be expressing their genetic potential for growth. For professional nutritionists.

2013-73
NEWER METHODS OF NUTRITIONAL BIOCHEMISTRY; WITH APPLICATIONS AND INTERPRETATIONS.
Anthony A Ed Albanese
New York, Academic Press v. 1- 1965
QP514.2.N4 F&N
Biochemistry, Carbohydrates, Dietary standards, Metabolism, Nutrition, Proteins, Research.
Includes bibliographies.
Abstract : A multi-volume treatise that presents the principles and procedures for determining factors affecting the nutritional value of foods. Discussions range from the nutritional and metabolic aspects of circadian rhythms to effects of protein quality and quantity on protein utilization.

2014-73
TRIGLYCERIDEMIA.
Margaret J Albrink
J Am Diet Assoc 62 (6): 626-630. June 1973.
389.8 AM34
Arteriosclerosis, Diets, Hypertriglyceridemia, Weight reduction.
Abstract: Hypertriglyceridemia is a risk factor in arteriosclerotic heart disease. It is probably the intermediate size particles of moderate or mild triglyceridemia that are atherogenic. Hypertriglyceridemia may also cause the systematic expression of arteriosclerotic heart disease, as angina pectoris or sudden death. The cause of hypertriglyceridemia is not known, although carbohydrate-induced lipemia, or hypertriglyceridemia, results when the system is flooded with carbohydrate. Genetic factors account for about one-fifth of hyperlipemias in patients with myocardial infarction; of these, hypertriglyceridemia was reported to be the basic lesion in about two-thirds. Weight reduction is the most effective form of diet therapy. Reciprocal changes between triglycerides and cholesterol on low-fat diets must be kept in mind.

2015-73
RECENT ADVANCES & PROBLEMS IN NUTRITION & FOOD SCIENCE, AND IMPLICATIONS FOR CHILD NUTRITION PROGRAMS.
Aaron Altschul
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 18-27. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Food science, Innovation, Nutrition, Prediction, Research, School lunch.
Abstract: The school food service plays an essential role in the up-grading and maintenance of the nutritional status and food habits of children. School officials, now and in the future, must be prepared to develop to the utmost the new techniques of feeding and nutrition education that will be needed to improve the as yet inadequate child nutrition programs. These new techniques must help solve not only the existing problems of children but also the anticipated problems that they will face as adults. One of the most important components will be to arrange a workable system of feedback from the community in which the child lives in order to better define the child's problems vis-a-vis nutrition and education so that corrections in child nutrition programs can be made on a continuing basis.

2016-73
THE ROLE OF FAT AS A NUTRIENT.
Ronald J Amen
Food Prod Dev 7 (4): 42,44,46,48. May 1973.
HD9000.1.F64
Digestion and absorption, Fats and oils, Fatty acids, Lipid metabolism disorders, Lipids, Metabolism, Nutrients, Obesity.
Abstract: Since lipids can be such diverse chemical compounds, it is understandable that the body can use them in many different ways. The unique and necessary part they play in various metabolic processes points out their essentiality. But this same class of compounds, although essential to normal physiology, is also involved in such pathologies as obesity and atherosclerosis. Scientists are not agreed on the role fats play in the etiology of these diseases, despite continuous research. Further study should resolve some of the unanswered questions and bring into balanced perspective the role of fats in normal physiology.

2017-73
MINERALS AS NUTRIENTS.
Ronald J Amen
Food Prod Dev 7 (7): 32,34,36,39,42. Sept 1973.
HD9000.1.F64
Calcium, Chlorine, Magnesium, Minerals, Minimum Daily Requirements, Phosphorus, Potassium, Sodium, Sulfur.
Abstract: Detailed accounts of major minerals (required by the human body in gram amounts) cover metabolism, physiologic functions, requirements, and sources of calcium, phosphorus, magnesium, sodium, potassium, chlorine, and sulfur, a diagram describing the metabolism of dietary calcium is given, and a summary of the roles of major minerals is presented in tabular form, the relative distribution and interchange of phosphorus is also illustrated. Each section relates the specific mineral to appropriate vitamin interaction and describes deficiency results.

2018-73
TRACE MINERALS AS NUTRIENTS.
Ronald J Amen
Food Prod Dev 7 (8): 74,76,81,84. Oct 1973.
HD9000.1.F64
Chromium, Copper, Digestion and absorption, Iodine, Iron, Micronutrients, Selenium, Trace elements, Zinc.
Abstract: Essential dietary elements include iron, copper, iodine, manganese, cobalt, zinc, molybdenum, fluorine, chromium, and selenium. Also found in the human body are aluminum, boron, and cadmium; however their specific physiological functions are not known. The nutritional physiology of each of the essential trace elements is described in some detail. The fate of absorbed iron is illustrated and a table descr[illegible] metabolism, physiologic function, dietary requirements (for men, women, and children), and food sources for essential trace elements.

2019-73
THE TEN-STATE NUTRITION SURVEY: A PEDIATRIC PERSPECTIVE.
American Academy of Pediatrics, Committee to Review the Ten-State Nutrition Survey
Pediatrics 51 (6): 1095-1099. June 1973.
RJ1.P4 F&N
Anemia, Children, Growth, Malnutrition, Nutritional surveys, Obesity, Professional education, United States.
Abstract: Substantial numbers of children under 17 years of age examined in the ten-state U.S. nutrition survey were malnourished, according to the evaluation of this committee of the American Academy of Pediatrics. There was evidence of growth retardation and iron deficiency anemia in children from low income families. Obesity was found to be a common problem. For professional health workers.

2020-73
MILK THE MAGNIFICENT (SLIDES).
American Dairy Association
Washington 50 slides, 35 mm, col. Nov 1969.
TX379.M52 F&N AV (U.S. Consumer and Marketing Service. Food makes the difference series, no. 2)
Adults, Calcium, Dairy foods, Food groups, Food guides, Measurement, Milk, Protein foods, Recipes.
With 28 p. Narrative guide.
Abstract: The consumer housewife will learn from these slides why milk is a component of the Basic Four food groups, how to incorporate milk and milk products in the foods she feeds her family via several recipes demonstrated, and the nutrient contributions of milk foods, especially of protein and calcium. Some guides on kitchen measures and their equivalents are included.

2021-73
MILK, BASIC TO GOOD NUTRITION (SLIDES).
American Dairy Association
Washington 70 slides, 35 mm, col. Mar 1970.
TX379.M5 F&N AV (U.S. Consumer and Marketing Service. Food makes the difference series, no. 3)
Adults, Food guides, Low income groups, Menu planning, Milk, Recipes.
With 30 p. Narrative guide.
Abstract: These slides are part of a series for adult homemakers on Food Makes the Difference. Milk is shown as part of the Basic Four food groups, and its use in low cost meals is stressed. Meal planning, the contributions of daily foods to nutrient needs, and methods of preparing dishes containing milk are shown. Line illustrations of the recipes suitable for reproduction are included in the narrative guide.

2022-73
BREAK THE CHAIN OF TOOTH DECAY.
American Dental Association
Chicago [8] p. illus. 1968.
RK61.A42 F&N
Dental caries, Dental health.
Abstract: Useful for intermediate and secondary school students. The three links in the chain of tooth decay fermentable carbohydrates, bacteria and a tooth surface susceptible to decay - are described scientifically. Two ways of breaking the chain are avoiding sweets and brushing the teeth. Nine technical terms used in the text are defined.

2023-73
HAGALO! (SPA)
American Dental Association
Chicago 12 p. 1970.
RK61.A43 F&N
Teeth.
Title of Original: Do it!
Abstract: Directed to disadvantaged young adult and high school students. Foldout shows pictures of brushing teeth and dental cleansers. Reasons for having a clean mouth are given in outline form.

2024-73
BETWEEN YOU AND ME IS YOUR SMILE.
American Dental Association
Chicago, American Dental Assn. 12 p., illus. with photos. 1971.
RK61.A48 F&N
Adolescents (12-19 years), Dental health, Food selection, Snacks.
Abstract: A booklet aimed at the adolescent. Emphasis is on importance of dental health to appearance. Toothbrushing, regular dental visits, and wise eating are stressed.

2025-73
A GUIDE FOR EVALUATING CONSUMER EDUCATION PROGRAMS AND MATERIALS.
American Home Economics Association
Washington, D.c., American Home Economics Association 24 p. June 1972.
TX335.G8 F&N
Consumer education, Learning, Professional education, Program evaluation.
Abstract: Nutrition educators may find these brief guidelines useful in setting objectives, selecting curriculum or program content, learning experiences, and evaluation of programs and materials. Evaluation criteria for each phase are expressed graphically in rating scales of 1 to 10, representing excellent through poor.

2026-73
THE HEALTHY WAY TO WEIGH LESS.
American Medical Assocciation
Chicago, American Medical Assn. 5 p. 1973.
RM222.2.A5 F&N
Adult education, Basic nutrition facts, Nutrition, Obesity, Weight control.
Abstract: This leaflet is a guideline for losing weight, a healthy way. Explains the "pinch test" used for testing for overweight. Lists "ideal" weights for men and women at various heights and shows how to calculate the necessary number of calories for maintaining or losing weight.

2027-73
FORTIFICATION OF NONFAT MILK SOLIDS WITH VITAMINS A AND D.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 197 (13): 1107. Sept 26, 1966.
R15.A48 F&N
Dried foods, Fortification, Fortification agents, Milk, Nonfat foods, Vitamin A, Vitamin D.
Abstract: The AMA Council on Foods and Nutrition recommends that non-fat, dry milk be fortified to the same extent and with the same fat-soluble vitamins as whole fluid milk, which was not being done in 1966 when this statement was released.

2028-73
GUIDELINES FOR TOTAL PARENTERAL NUTRITION.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 22 (13): 1721-1729. June 26, 1972.
R15.A48 F&N
Equipment, Intravenous feedings, Nutrient intake, Nutrient requirements, Nutrition programs, Parenteral feeding, Patient care, Therapeutic and special diets.
Abstract: Nutritional and medical science have gotten to the point where a patient's nutritional status can be improved and maintained solely through intravenous feeding (total parenteral nutrition) for prolonged periods while underlying diseases are being treated. There are still some problems with regard to formulation, sterile preparation, and safe administration of the nutrient solution. This article outlines a practical program for simple, inexpensive, and sterile preparation of standard solutions in closed systems, and discusses precautions, administration, equipment, and nutrient requirements for total parenteral nutrition.

2029-73
IRON IN ENRICHED WHEAT FLOUR, FARINA, BREAD, BUNS, AND ROLLS.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 220 (6): 855-859. May 8, 1972.
R15.A48 F&N
Breads, Enrichment, Farina, Flour, Food and Drug Administration, Iron, Iron-deficiency anemia.
Abstract: In this article, the AMA Council on Foods and Nutrition reiterates its previous conclusion that it is in the public intrest to increase the iron content of enriched wheat flour, farina, and bread products as proposed by the FDA.

2030-73
DIET AND CORONARY HEART DISEASE.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 222 (13): 1647. Dec 25, 1972.
R15.A48 F&N
Cardiovascular disorders, Cholesterol, Coronary heart disease, Diet improvement, Diet patterns, Dietary factors, Medical factors.
Abstract: The average level of plasma lipids in U.S. men and women is too high and leads to heavy risk of heart disease, thus the AMA recommends that: (1) measurement of plasma lipids become a routine part of physical exams; (2) people with high lipid levels should receive dietary advice; (3) the dietary plans should include all essential nutrients: (4) modified foods for these diets should be readily available on the market and easily indentifiable by proper labeling; (5) high priority should be given to studies of plasma lipid modifications and reduction of other risk factors and the effect of these on the incidence of heart disease.

2031-73
SUBSTITUTES FOR WHOLE MILK.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 208 (9): 1694-1695. June 2, 1969.
R15.A48 F&N
Filled milk, Food quality, Food substitutions, Fortification, Imitation foods, Imitation milk, Milk, Nutrient values.
Abstract: People must learn the differences between whole cow's milk, filled milk, and imitation milk, protein in filled milk comes from skim milk solids, while in imitation milk it comes from an isolated vegetable protein filled milk containing the amount of non-fat solids as in skim milk and fortified with vitamins A and D is a nourishing, inexpensive product. Imitation milks should be thoroughly checked to be sure they contain a nutritional value equivalent to cow's milk.

2032-73
MALNUTRITION AND HUNGER IN THE UNITED STATES.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 213 (2): 272-275. July 13, 1970.
R15.A48 F&N
American Medical Association, Deficiency diseases and disorders, Demography, Hunger, Malnutrition, Socioeconomic influences, United States.
Abstract: This is a position paper outlining the general facts, extent, and effects of malnutrition in the United States and presenting the envisioned role of the American Medical Association in combating hunger and malnutrition.

2033-73
IMPROVEMENT OF NUTRITIVE QUALITY OF FOODS; A COUNCIL STATEMENT.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 205 (12): 160-161. Sept 16, 1968.
R15.A48 F&N
Concentrates, Enrichment, Food additives, Food composition, Formulated foods and specialized products, Fortification, Nutrients, Nutritional quality, Processed foods.
Abstract: The AMA Council on Foods and Nutrition endorses the addition of nutrients to foods under certain conditions: (1) the intake must be below desirable levels in diets of a significant portion of the population; (2) the supplemented foods should likely be consumed in adequate quantities; (3) supplementation must not cause nutrient imbalance; (4) added nutrients must be stable; (5) added nutrients must be physiologically available from the food; and (6) there must be reasonable assurance against excessive intake. The composition of some common foods should be improved by alterations in formulation or processing. Efforts to develop new and improved foods should continue.

2034-73
IRON DEFICIENCY IN THE UNITED STATES.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 203 (6): 407-412. Feb 5, 1968.
R15.A48 F&N
Deficiency diseases and disorders, Demography, Iron, Iron-deficiency anemia, Medical factors, Nutrient intake, Nutritional rehabilitation, Nutritional status, United States.
Abstract: Iron deficiency is found to be high in the United States in infants and pregnant women, particularly when sensitive measurements of iron and iron binding capacity are employed for detection. The RDA for iron is high, and the foods that contain iron in sufficient amounts are either not readily available or are considered particularly unpopular by large segments of the population. Therefore, getting enough iron in the normal diet is difficult. Further studies are urgently needed to define more clearly the incidence of iron deficiency in the U.S., to clarify further the availability of food iron and the actual dietary iron intake of the population, and to determine in the male the safe upper limits of iron supplementation.

2035-73
CONFECTIONS AND SOFT DRINKS IN SCHOOLS.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc v 180: 92. June 30, 1962.
R15.A48 F&N
Candy, Food habits, Food intake, School children (6-11 years), School lunch programs, Soft drinks.
Abstract: This is a short statement by the AMA Council on Foods and Nutrition opposing the sale and/or distribution of confections and soft drinks in school lunchrooms and other school facilities on the grounds that when given a choice, a child may choose the less nutritious foods. The statement stresses that a school lunch program is supposed to encourage students to adopt good food habits.

2436-73
IMPORTANCE OF VITAMIN D MILK.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 159 (10): 1018-1019. Nov 5, 1955.
R15.A48 F&N
Deficiency diseases and disorders, Fat-soluble vitamins, Fortification, History, Milk, Nutrient values, Nutritional adequacy, Rickets, Vitamin D.
Abstract: The fortification of milk with vitamin D began in 1933, and since that time the incidence of infantile rickets in the U.S. has dropped to practically zero. The role of vitamin D in normal physical growth is well established. The Council on Foods and Nutrition reaffirms its policy of recommending fortification of milk with vitamin D at 400 USP units per quart. All fortified milk (whole or evaporated) should conform to USPHS standards. It should be spot-checked twice yearly for vitamin D potency, and it should contain no emulsifiers unaccepted by the FDA for use in food.

2437-73
CAN FOOD MAKE THE DIFFERENCE?
American Medical Association, Dept. of Foods and Nutrition
Chicago, American Medical Assn. 4 p. leaflet. 1964.
TX361.Y6A49 F&N
Adolescents (12-19 years), Diet information, Food consumption, Food fads, Health education.
Abstract: Leaflet stressing importance of proper foods for a teen-ager. The Basic Four is described giving the nutritional reasons for including each group in the daily diet. Girls are cautioned about meal skipping and fad diets, while boys are given to understand that good foods help them have stronger bodies.

2438-73
HEALTH AND SAFETY POSTERS (POSTERS).
American National Red Cross
[Washington, D.C.?] 9 posters, 8 1/2 x 11 in., teacher's guide. 1970.
RA777.H4 F&N
Basic health facts, Basic nutrition facts, Class activities, Primary grades.
Abstract: A series of nine color posters depicting a variety of health and safety situations in which a child could be involved. The nutrition poster is titled "Good food gives you grow power." Each poster has teacher reference information on the back. It includes general discussion, goals, and suggestions for class projects.

2439-73
EFFECT OF INCORPORATION OF LEAFY AND NON-LEAFY VEGETABLES IN THE SCHOOL LUNCH ON THE GROWTH AND NUTRITIONAL STATUS OF CHILDREN.
K Anandam
Food Nutr Notes Rev p. 22-23. Jan/Feb 1968.
389.9 AU73
Abstracts, Growth, Leafy green vegetables, Menu planning, Nutritional status, Research, School children (6-11 years), School lunch programs, Vegetables.
Abstract: This abstract describes a study in which it was found that improvement in the growth, nutritional status, and mental development of children receiving leafy green vegetables in their school lunch diet was definitely greater than improvement observed in children not receiving such vegetables.

2440-73
HEALTH FOODS VERSUS TRADITIONAL FOODS: A COMPARISON.
H Appledorf, W B Wheeler, J A Koburger
J Milk Food Tech 36 (4): 242-244. Apr 1973.
44.8 J824
Bacteria, Consumer education, Food analysis, Food prices, Health foods, Pesticide residues, Professional education.
Abstract: Samples of health foods analyzed for chemical composition, bacterial contamination, and presence of pesticide residues were compared on these points and in price with similar traditional foods. The chemical composition of the nutrients analyzed for--protein, fat, carbohydrate, moisture and ash--in the two kinds of foods was similar. Six of 24 health food samples and three of 24 traditional foods showed bacterial contamination, presumably due to inadequate packaging. Seven health foods and three traditional ones contained polychlorinated biphenyls, though they were below the Federal tolerance levels. Health foods averaged 1.7 times higher in cost than traditional foods. For nutrition educators and other professionals.

2441-73
NUTRIENTS TO GO.
Howard Appledorf
Fast Food 72 (5): 102-104. May 1973.
389.2538 F82 F&N
Commercial food service, Fast-food chains, Nutrient content determination, Nutrient quality determination.
Abstract: This article discusses the author's studies of the nutrient content of meals from fast-food restaurants. The results show that these foods have a better nutrient content than what is generally thought, and the author feels the meals obtained via Burger King, Mcdonald's, etc., at least near the University of Florida where he has conducted his experiments, do not deserve to be called "junk foods.".

2442-73
ARE WE IN THE KNOW?
Food News Boys Girls 23 (2):1-6. 1973.
TX341.F6 F&N
Additives and adulterants, Consumer education, Food safety, Labeling, Milk, School children (6-11 years).
Abstract: Information on food, especially on food safety, labeling, and additives, is offered for school children, grades 4 to 8, in this newsletter.

2443-73
THE SCIENCE OF NUTRITION.
Marian Thompson Arlin
New York, Macmillan 360 p. illus. 1972.
TX354.A75 F&N
Body composition, Dietary standards, Food supply, Higher education, Metabolism, Nutrition education, Nutritional status, Textbooks.
Abstract: This text requires no background in chemistry or physiology. It is organized to show the involvement of nutrients in the function of various human body systems. Nutrition is thus related to aspects of health and physical function that are of great interest and concern to the student. The text is divided into three parts. Part I approaches the study of nutrition from the cellular level. Part II considers nutrition in relation to the whole body. Part III presents background material on determining nutrient needs and evaluating the nutritional status of Americans. It contains a summary of the results of nutrition surveys conducted in the United States during the past 30 years.

2444-73
NITROGEN RETENTION OF ADULT HUMAN SUBJECTS WHO CONSUMED WHEAT AND RICE SUPPLEMENTED WITH CHICKPEA, SESAME, MILK, OR WHEY.
Salwa Ashur, Helen E Clark, Wan Hee Moon
Amer J Clin Nutr 26 (11): 1195-1211. Nov 1973.
389.8 J824
Grain products, Legumes, Milk, Nutritional status, Professional education, Protein-rich mixture, Proteins, plant.
Abstract: Professional nutritionists and persons charged with feeding programs will be interested that healthy individuals were as satisfactorily nourished on wheat flour, bulgur or rice whether it was supplemented with chickpeas, sesame meal or with milk or whey. With any combination of.

2445-73
THE CHEMICALS OF LIFE.
Isaac Asimov
New York, New American Library 133 p. illus. 1954.
QP514.2.A79 F&N
Adolescents (12-19 years), Basic nutrition facts, Biochemistry, Biology, Chemical composition, Enzymes, Proteins, Vitamins.
Abstract: This book by a biochemist and science writer has been reprinted as a paperback, suitable for junior high and high school students, it tells how the chemicals of the body work through the agency of enzymes and their "friends," trace metals and vitamins, and relates these activities in simple terms to the food we eat.

2446-73
PREGNANCY AND YOU.
Aline B Auerbach, Helene S Arnstein
New York, Public Affairs Committee 28 p. Aug 1972.
RG551.A9 F&N (Public Affairs committee. public Affairs pamphlet no. 482)
Abortions, Adolescents (12-19 years), Adults, Attitudes, Parent education, Pregnancy, Pregnant women.
Abstract: This pamphlet answers questions and concerns of mothers and fathers-to-be. It deals with the physical, emotional and practical changes in the lives of those involved. It also devotes a short section to the unmarried pregnant woman and the woman who may prefer to interrupt her pregnancy including a list of agencies to contact for advice.

2447-73
FOOD CHEMISTRY.
L W Aurand
Westport, Conn., AVI Pub. Co. 363 p. illus. 1973.
TX531.A9 F&N
Energy, Fermentation, Flavorings, Food chemistry, Glycosides, Nutrients, Photosynthesis, Respiration, Water.
Includes bibliographies.
Abstract: The primary emphasis of this textbook is on the composition of foods for the maintenance of life, together with the aesthetic quality of food. The authors present various principles of biochemistry along with other facts that are important for a clear understanding of the subject of food chemistry. They outline the chemical and physical nature of various nutrients, their biological function in living cells, and their intermediary metabolism. The various molecular mechanisms whereby cells transform the potential energy of foods into a form of energy that can be used to meet the requirements of activity and growth are also discussed.

2448-73
LEGUMES IN HUMAN NUTRITION.
W R Aykroyd, Joyce Doughty
Rome, Food and Agriculture Organization 138 p. 1964.
TX558.L4A9 F&N (Food and Agriculture Organization of the United Nations. FAO nutritional studies, no. 19)
Dried foods, Food processing, Food production, Legumes, Nutri-

ent values, Professional education, Proteins, Recipes, Toxins.
Bibliography: p. [132]-138.
Abstract: Because of increasing scarcities the world over of animal protein foods, the Freedom from Hunger campaign of the United Nations has encouraged study of other food sources to fill the present and expected needs. This book, intended for "agronomists, doctors, nutritionists, dietitians, community development workers, school teachers and popularizers," reports on production, consumption and nutritive value of legumes in human nutrition, one resource which can help solve the protein lack. Other topics include effects of processing on nutritive value and toxic substances in some legumes. An appendix lists the legumes eaten by man, and offers recipes from various regions.

2449-73
THE CONSUMPTION OF SUGAR.
W R Aykroyd
Br Nutr Found Bull (8): 21-29. Mar 1973.
TX341.B7 F&N
Caloric intake, Carbohydrate-rich foods, Cultural factors, Dental caries, Food consumption, Food production, Professional education, Sugar.
Abstract: World sugar consumption has increased markedly over the years as its price has decreased, chiefly as a result of large-scale industrial production. What was once a rich man's food is availalbe at a resonable price nearly everywhere. The author believes that in countries where the annual level of intake is about 50 kilograms per person, people are eating all the sugar they want. The history of sugar, and its effects on history, are traced in this article intended for professional nutritionists, but suitable also for lay readers. The author suggests that in affluent countries sugar consumption may stabilize at levels below 50 kg per person annually due to greater availability of other high quality foods. With references.

2450-73
A NEW APPROACH TO TEACHING NUTRITION.
M J Babcock
Forecast Home Econ 19 (1): f120-f121. Sept 1973.
321.8 H752
Home economics education, Nutrition, Nutrition education, Nutritional labeling, Teaching techniques.
Abstract: This article suggests a way in which the new FDA nutrient labeling regulations may be used to teach students how to select a balanced diet and compare the nutritional value of foods.

2451-73
FOODS FADS AND FALLACIES.
Flora Bardwell
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 24. June 21/july 2, 1971.
LB3479.U5O39 F&N
Food beliefs.
Abstract: This paper discusses the various myths promoted by food quacks, and gives tips on how to recognize food quacks and food faddism.

2452-73
GUIDELINES FOR ADEQUATE NUTRITION.
Flora Bardwell
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 23. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrition, Recommended Dietary Allowances.
Abstract: This paper briefly discusses the "4,4,3,2 clue," (4 servings of vegetables and fruits, 4 of the cereal group, 3 from the milk group and 2 from the meat group) as a guide to adequate daily nutrition.

2453-73
EFFECTS OF EARLY MALNUTRITION ON BEHAVIOR AND LEARNING.
Richard H Barnes
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 7-9. Apr 1970.
A381 R31A
Behavior, Child nutrition, Children, Deficiency diseases and disorders, Disadvantaged youth, Learning ability, Malnutrition, Poverty.
Abstract: Establishing the role of nutritional deprivations in early life upon behavioral and intellectual development has not been entirely successful. A number of laboratories have initiated studies of the subject using experimental animals. These animal studies have established that malnutrition alone can cause behavioral abnormalities to develop. The severity of malnutrition and the age at which it is suffered influence the characteristics and magnitude of the behavioral changes that are produced. More work on the effects of childhood malnutrition must yet be done.

2454-73
LOW SODIUM HANDBOOK.
Mary Ellen Bartholomew, Margaret M Hinkle, Sarah I Jencks
Columbus, OH, Central Ohio Heart Chapter 25 p. 1973.
RM237.9.B3 F&N
Adults, Food composition, Sodium-restricted diets.
Abstract: This pamphlet is for the lay person who for health reasons must restrict his intake of sodium, and for the person who prepares his food. Suggestions are made for buying and preparing food low in sodium, and for suitable foods to eat away from home. Tables of sodium content of a variety of usual foods and beverages make up the bulk of the booklet.

2455-73
NUTRITION FOR THE ELDERLY: THE AOA EXPERIENCE.
William D Bechill, Irene Wolgamot
Washington, GPO 100 p. 1973.
TX361.A3B4 F&N (Dept. Of Health, Education, and Welfare. HEW Publ. No. (SRS) 73-20236)
Adult nutrition education, Aging, Attitudes, Catering, Community feeding centers, Elderly (65 + years), Evaluation, Home delivered meals, School food service.
Abstract: This report is an analysis of various approaches tried under differing auspices in 23 locations throughout the country to deliver food and meal services to older Americans between 1968 and 1971, under the Older Americans Act of 1965. Their success resulted in the 1972 Nutrition Program for the Elderly. Nutritionists, dietary consultants, social workers and community planners should all find ideas in this presentation.

2456-73
ASSESSMENT OF BIOLOGICAL VALUE OF A NEW CORN-SOY-WHEAT NOODLE THROUGH RECUPERATION OF BRAZILIAN MALNOURISHED CHILDREN.
Ivan Beghin, Alvaro Vieira De Mello, Tereza Costa
Amer J Clin Nutr 26 (3): 246-258. Mar 1973.
389.8 J824
Brazil, Malnutrition, Nutrient quality determination, Preschool children (2-5 years), Professional education, Protein-rich mixture.
Abstract: Brazilian children between 1 and 4 years being treated for malnutrition were fed daily a new macaroni enriched with a protein mixture from corn, soy and wheat for 4 months. Acceptability was excellent, and recuperation was satisfactory. For professional nutritionists.

2457-73
NUTRITION EDUCATION AND DIETARY BEHAVIOR OF FIFTH GRADERS.
Camille G Bell, Nina W Lamb
J Nutr Educ 5 (3): 196-199. July/sept 1973.
TX341.J6
Behavioral objectives, Diet improvement, Food habits, Nutrition education, School children (6-11 years), Teaching techniques.
Abstract: A nutrition education module incorporated into regular classes for fifth graders for six weeks modified diet behavior, shown food choices in the lunchroom, although not to the extent that knowledge of nutrition was increased as measured by test scores. For teachers and nutrition educators.

2458-73
NUTRITION AND DIETETIC FOODS. 2d ed.
A E Bender
New York, Chemical Pub. Co. 298 p. [1973].
RM216.B4 1973 F&N
Deficiency diseases and disorders, Dietetic foods, Health, Metabolism, Nutrients, Nutrition, Research, Therapeutic and special diets.
First ed. has title "Dietetic Foods".
Abstract: This is an up-dated edition of the author's earlier book, entitled "Dietetic Foods." it surveys the the entire field of nutritional research, dietetic foods, dietary requirements, and diet therapy. The author also describes the basic facts about deficiency diseases, metabolism, sodium content of foods, food chemistry, energy, vitamins, and proteins. The text is supplemented with many charts, diagrams of chemical structure, and tables of statistical information.

2459-73
IMPLEMENTING NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.
E M Berdahl
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 62-64. June 21/july 2, 1971.
LB3479.U5U8 F&N
Age groups, Nutrition education, School food service.
Abstract: This paper discusses the implementation of nutrition education in the school food service. The needs of children of varying ages for nutrition education and the role played by the school lunch program in meeting these needs are presented.

2460-73
THE NUTRITION FACTOR; ITS ROLE IN NATIONAL DEVELOPMENT.
Alan D Berg
Washington, The Brookings Institution 290 p. illus. [c1973].
TX353.B42 F&N
Developing nations, Economic development, Nutrition, Social planning, Surveys.
Includes bibliographical references.
Abstract: This monograph attempts to contribute in the search for solutions to the problem of world poverty by examining malnutrition as an obstacle to development, by assessing the available means for dealing with it, and by suggesting practical courses of action. The author views malnutrition as both a consequence and a cause of underdevelopment, that better nutrition of the child is essential to his subsequent contribution to the national economy. He suggests that certain nutritional deficiencies could be eradicated in much of the world, but that governments must intervene and this will call for new kinds of organization, research, and above all a new level of concern.

2461-73
ANTIBIOTICS AND NUTRITION.
Harris A Berman, Louis Weinstein
Amer J Clin Nutr 24 (2): 260-264. Feb 1971.
389.8 J824
Antibiotics, Experiments, Growth, Intestinal absorption, Metabolic studies, Nutrition, Nutritional status.
Abstract: This article reviews the diverse effects which antibiotics can have on the body's nutritional mechanisms. Growth-stimulating and growth-inhibiting effects are considered in particular.

2462-73
ICE CREAM FOR YOU AND ME.
Eugenia S Bernathal, George Roth
Chicago, National Dairy Council 22 p. 1968.
TX795.A2B4 F&N
Class activities, Food preparation, Food production, Ice cream.
With 4 p. Teacher's guide.
Abstract: Steps in the production of ice cream are illustrated and explained. Questions are raised and kitchen experiments are described to demonstrate the factors involved in ice cream making.

2463-73
FOOD TO NURTURE THE MIND.
Bruno Bettelheim
Washington, DC, Children's Foundation 24 p. [1970].
TX361.C5B4 F&N
Behavior, Child nutrition programs, Learning, Psychological aspects, School food service, School lunch, Social influences.
Abstract: A child psychologist explains his views on the relationship of food and experiences with food to intellectual development and learning. Suggestions for improving school feeding programs are offered.

2464-73
EFFECT OF EXCESSIVE VITAMINS C AND E ON VITAMIN A STATUS.
John G Bieri
Amer J Clin Nutr 26 (4): 382. Apr 1973.
389.8 J824
Ascorbic acid, Professional education, Vitamin A, Vitamin antagonists, Vitamin E.
Abstract: Nutritionists should be aware that research has shown large doses of either vitamin C of vitamin E tend to inhibit utilization of beta-carotene in experimental animals. Large doses of vitamin E markedly reduce the amount of vitamin A formed and stored in liver. It is possible that people consuming large amounts of these substances are adversely affecting their vitamin A status.

2465-73
MORE COMMENTS ON NUTRITIONAL LABELING.
Franklin C Bing
Food and Nutr News 44 (8-9): 1,4. May-June 1973.
389.8 F7332
Consumer education, Food and Drug Administration, Labeling, Nutrient content determination, Nutritional labeling, Recommended Dietary Allowances.
Abstract: This article explains what is meant by "Recommended Dietary Allowances" and what the purposes are for the new FDA labeling regulations. The FDA regulations should be helpful to nutritionists. The stating of food values in terms of the FDA standards and the conversion of the Food and Nutrition Board's allowances to the same scale, make it possible to quickly evaluate foods and diets in terms of the Food and Nutrition Board's recommended allowances for any particular group for which the Board has figures. Thus, nutritionists can make efficient use of nutritional labeling information without having to change their previous methods of evaluating foods.

2466-73
MEASURING DIETARY INTAKE IN PRE-SCHOOL CHILDREN.
Alison Black
Nutrition 27 (4): 245-252. Aug 1973.
389.8 N959
Dietary surveys, Evaluation, Great Britain, Methodology, Nutritional surveys, Preschool children (2-5 years), Professional education.
Abstract: This British study analyses the methodology, the factors which influence mothers' cooperation, and validity of results of a study of preschool child development carried out for nearly four years. The chief method for determining food intake of the children was a five-day food diary kept by the mother which also required her to weigh the child's food. Some mothers kept more than one record, for more than one child. Middle-income mothers were the most cooperative; it was not possible to obtain complete cooperation and accuracy from such an unselected sample. The author concludes that, though the results may be quantitatively not of high quality, they do reflect actual intakes over a period of time. For the professional nutritionist and day care center management personnel.

2467-73
POTASSIUM, WHY; A PRIMER OF RENAL PHYSIOLOGY.
Burton T Blackman
Los Angeles, California Prune Advisory Board 6 p. 1969.
RC902.B55 F&N
Drugs, Metabolic disorders, Minerals, Nutrient values, Potassium, Sodium ions.
Abstract: This short report would be useful to a therapeutic nutritionist who is concerned with special supplementation of potassium as a result of diuretics. Foods high in potassium and low in sodium are listed.

2468-73
THE BLANCHARD OBESITY AND NUTRITIONAL INDEX (BONI).
Everard B Blanchard
J Sch Health 43 (9): 577. Nov 1973.
LB3401.J6 F&N
College students, Measurement, Obesity, Weight control.
Abstract: After tests of several hundred college students over a period of time, the author of this brief article has concluded that one can forget about pounds, and concentrate on the relation between waist size and height as measured in inches, for evaluation of degree of overweight. The former subtracted from the latter gives the BONI measure. The figure 36 indicates normality, 33 or less is considered to tend toward obesity. Nutritional status was measured by an index developed by the pediatrician Pirquet, which uses the cube root of ten times the body weight in grams divided by the sitting height in centimeters. A result less than 94 is considered indicative of poor nutrition. The author states the BONI scores correlate significantly with the Pirquet figures for the same individuals.

2469-73
FOOD CULTISM AND NUTRITION QUACKERY.
Symposium on Food Cultism and Nutrition Quackery, Ystad, S, Weden, 1969
Gunnar Blix
Upsala, Sweden, Almquist & Wiksells 103 p. [1970].
QP141.S7 NO. 8 1970 F&N (Swedish Nutrition Foundation. Symposia of the Swedish Nutrition Foundation, no. 8.)
Food fads, Food habits, Food misinformation, Food quackery, Malnutrition, Proceedings, Sweden, Symposia.
Abstract: This book compiles the proceedings of an international symposium concerned with food culturation and nutrition quackery. The eleven papers are written by people from several countries and cover a variety of aspects related to food myths and fads.

2470-73
THE IMPORTANCE OF PRENATAL NUTRITION.
Myrna Block
Forecast Home Econ 19 (1): f114-f115,f184,f188. Sept 1973.
321.8 H752
Diets for special conditions, Nutrient intake, Nutrition, Pregnancy and nutrition, Pregnancy diets, Weight control.
Abstract: Proper nutrition is the single most important factor in prenatal care. A balanced diet must be maintained for the baby's health and that of the mother. This article discusses some of the more recent findings concerning pregnancy and nutrition and points out those foods that provide the best sources of nutrients needed during pregnancy.

2471-73
FOOD AND FITNESS.
Blue Cross Association
[Chicago] Blue Cross Assn. 96 p. illus. col. 1973.
TX364.B65 F&N (Blue Print for Health, v. XXIV, no. 1)
Adults, Basic nutrition facts, Consumer education, Diet counselling, Food misinformation, Food purchasing, Menu planning, Physical fitness, Weight control.
Abstract: Prepared by members of the Department of Nutrition of Harvard University and other nationally recognized authorities, this publication should be helpful reading for anyone, child or adult, concerned with better health through better food practices, from shopping to understanding psychological reasons for over-eating.

2472-73
NUTRITION AND PHYSICAL FITNESS. 9th ed.
Lotta Jean Bogert, George McSpadden Briggs, Doris HoweCalloway
Philadelphia, Saunders 598 p. illus. [1973].
TX354.B6 1973
Dietetics, Food fads, Food supply, Health education, Menu planning, Nutrition education, Physical fitness, Textbooks, Therapeutic and special diets.
Includes bibliographies.
Abstract: This ninth edition of a general nutrition college text has substantial revisions and additions which respond to the interests of today. The book is organized in the conventional way of presenting nutrients and their functions first, followed by sections on food intake and utilization and applied nutrition. Some of the chapters have been rearranged. New chapters cover the topics of physical activity, dental health, infant nutrition, and food habits and beliefs. The material is presented to provide college students with a foundation in nutrition, explained and interpreted to help students understand the scope and interrelationships of the various aspects of nutrition as well as with other disciplines. A comprehensive selection of suggested supplementary reading is given. In addition to the Appendix is a table of nutritive values of some of the popular snack and ethnic foods.

2473-73
LACTOSE MALABSORPTION IN OKLAHOMA INDIANS.
D P Bose, J D Welsh
Amer J Clin Nutr 26 (12): 1320-1322. Dec 1973.
389.8 J824

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2474-73

American Indians, Lactose intolerance, Malabsorption syndromes, Milk, Professional education.
Abstract: Professional nutritionists who work with minority groups should be interested in this research on lactose tolerance among American Indians in Oklahoma. Twenty-nine of 36 had lactose malabsorption. Two absorbers had intolerance symptoms, as did 24 malabsorbers, upon testing. There was no relation between milk drinking and lactose absorption. Of 5 children under 22 months, none showed malabsorption, or intolerance symptoms on tolerance tests.

2474-73
WORLD REVIEW OF NUTRITION AND DIETETICS.
Geoffrey H Bourne
Basel, S. Karger 324 p., 15 fig., 37 tables. 1971.
TX364.W6 F&N (World Review of Nutrition and Dietetics, vol. 13)
Dental health, Dietary study methods, Dietary surveys, Food processing, Nervous system disorders, Nutritional status, Professional education, Protein-calorie malnutrition, Spain.
Contents: The world protein shortage: prevention and cure, A. A. Woodham; Reversible and irreversible effects of protein-calorie deficiency on the central nervous system, B. S. Platt and R. J. C. Stewart; Nutritive state ofthe population in Spain, G. Varela; Individual dietary surveys: purposes and methods, J. W. Marr; Thermal processing of foods, S. A. Goldblith; Nutrition and dialysis, J.C. Mackenzie; and Nutritional influences on periodontal disease, S. S. Stahl.
Abstract: The thirteenth edition of this international review contains articles on the world protein shortage, the effects of protein-calorie deficiency on the nervous system, dietary surveys, thermal food processing, dialysis, and influences on periodontal disease.

2475-73
BRAIN FOOD: THE NOURISHMENT OF AMERICA'S MENTAL GIANTS.
Food Mgt 9 (10): 46-48,74. Oct 1973.
TX943.F6 F&N
Dining rooms, Facilities planning and layout, Food service management, Intelligence level, Menu planning, Nutrient requirements, School food service, Teachers, Universities.
Abstract: The Institute for Advanced Studies in Princeton, New Jersey is considered by many to be the home of America's "mental giants." this article describes the operation of the Institute's food service--what the intellectuals eat and the atmosphere in which they dine.

2476-73
THE MYTH OF DIET IN THE MANGEMENT OF OBESITY.
George A Bray
Amer J Clin Nutr 23 (9): 1141-1148. Sept 1970.
389.8 J824
Energy metabolism, Fat cells, Obesity, Research, Weight control.
Abstract: Obesity is a widespread malady in our society, yet its underlying cause still eludes medical science. Many therapeutic treatment approaches have been tried. Rationale for dietary mangement of obesity is explained. However, data from nutrition clinic studies show dietary management in treatment of obesity have generally achieved poor results. Two areas of investigation have provided a partial explanation for the failures of calorie restriction in the treatment of obesity. These areas: 1) adipose cells in obesity, and 2) efficiency and calorie expenditure are explained in detail. An alternative approach, thyroid hormone therapy, is suggested as needing more investigation.

2477-73
OBESITY: A SERIOUS SYMPTOM.
George A Bray, M B Davidson, E J Drenick
Annals Intern Med 77 (5): 779-795. Nov 1972.
R11.A5
Appetite, Energy metabolism, Fat cells, Obesity, Physiology, Weight control.
Abstract: In Dr. Bray's transcription of a Clinical Case Conference, obesity, often considered a disease, is illustrated by its clinical and experimental heterogeneity to be a symptom. Obesity, its definition and methods for determining are discussed. Dr. Bray lists experimental and clinical types of obesity such as Babinski-Frolich Syndrome, Endocrinopathies, dietary, diminished activity, and genetic disorders. Article includes in-depth discussion of fat cells, methods for control of food intake, role of insulin and more radical methods of weight control such as prolonged fasting, semistarvation diets, thyroid medication and small-bowel by-pass.

2478-73
FOOD PRACTICES OF SOME SAMOANS IN LOS ANGELES COUNTY.
Frandailer J Brewer
Los Angeles, County of Los Angeles Dept. of Health Services 26 p. Apr 1973.
TX357.B7 F&N
Diet patterns, Ethnic foods, Food habits, Foodways, Nutrient values, Obesity, Professional education, Samoans.
Abstract: This review of food habits of Samoans in the United States describes meal patterns, diet customs, some ethnic food preparation practices, the nutritive value of a typical diet, and some of the particular foods enjoyed by these people. The diet is satisfactory in all nutrients except calcium, iron and vitamin A, although obesity is a problem, especially among women. The report makes some suggestions for alleviating the nutritional problems while staying within the ethnic diet pattern. For professional nutritionists.

2479-73
NUTRITION EDUCATION AND THE FOOD LABELS.
George M Briggs
Food and Nutr News 44 (7): 1,4. Apr 1973.
389.8 F7332
Consumer education, Food and Drug Administration, Food packaging, Laws, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
Abstract: For nutritional labeling to be effective, the United States must launch a massive nutrition education program for consumers. The program must involve the food industry, government agencies concerned with nutrition and health, professional nutritionists, home economists, public health workers, school teachers, and food scientists, as well as food editors and others involved in the mass communications media. If such consumer education is effective, it could significantly raise the nutritional status of American citizens. Nutritionally sound foods would be selected and served; and families would, in turn, benefit by improved nutritional health. Many people will be misled into thinking that eating 100% of RDA'S will result in good nutrition. Perhaps the FDA should require a nutrition message on labels stating that RDA nutrients alone, without other essential nutrients, are not sufficient for good health.

2480-73
NUTRITIONAL VALUE OF MILK COMPARED WITH FILLED AND IMITATION MILKS.
M F Brink, M S Balsley, E W Speckman
Amer J Clin Nutr 22 (2): 168-180. Feb 1969.
389.8 J824
Filled milk, Food analysis, Imitation milk, Milk, Nutrient quality determination, Nutritional quality.
Abstract: Questions have been raised about the nutritive value of filled and imitation milks as compared with whole milk. This article explains that filled milk contains the nutrients present in skim milk to the extent that it is used as an ingredient. Some filled milks contain isolated proteins in addition to unspecified amounts of nonfat milk solids. On the other hand, imitation milk is in no sense a nutritional replacement for whole milk in terms of protein, minerals, and vitamins.

2481-73
FOODS AND NUTRITION.
Charles Brooks
Vend 24 (5): 37. Mar 1, 1973.
HF5483.V4 F&N
Food groups, Minerals, Vitamins.
Abstract: This article reviews the role of the various vitamins and minerals needed by the human body and the types of foods in which each of these nutrients is found. A description of the Basic Four food groups and the recommended servings for different age groups is included.

2482-73
THE NATIONAL DIET-HEART STUDY--IMPLICATIONS FOR DIETITIANS AND NUTRITIONISTS.
Helen B Brown
J Am Diet Assoc 52 (4): 279-287. Apr 1968.
389.8 AM34
Cardiovascular disorders, Cholesterol-low diets, Coronary heart disease, Diet counselling, Fat-restricted diets, Professional education.
Abstract: This article reports to the professional dietitian and nutritionist the results of the Feasibility Trials of the National Diet-Heart Study to reduce blood cholesterol in free-living individuals by means of diet counselling, and use of specially prepared commercial foods which were easier for participants to obtain. When the nutritional counselling ceased, blood cholesterol levels returned to prediet levels in six months. During the study reduction was 11 per cent.

2483-73
BREAST FEEDING IN MODERN TIMES.
Roy E Brown
Amer J Clin Nutr 26 (5): 556-562. May 1973.
389.8 J824
Breast feeding, Infant feeding, Infants (To 2 years), Professional education.
Abstract: All over the world, poorer people are trying to follow the example of middle and upper class women of a few decades ago who fed their infants artificial formulas instead of nursing. The author explores the disadvantages in cost and lack of sanitary controls, especially in urban conditions everywhere, and makes suggestions for successfully encouraging individual mothers to breast feed their babies. For professional nutritionists.

2484-73
PSYCHOLOGICAL IMPLICATIONS OF OBESITY.
Hilde Bruch
Nutr News 35 (3): 9, 12. Oct 1972.
389.8 N957
Attitudes, Body image, Cultural factors, Professional education, Psychology.
Abstract: Though there are millions of overweight people there are no psychological problems applicable to all these persons. This article refers to those persons who came to Dr. Burch (a well known professor of Psychiatry, author, and researcher) for psychiatric help after failing to lose weight with conven-

tional treatment. To evaluate the psychological problems it is necessary to differentiate between the factors that play a role in the development of obesity, those created by the obese state and those precipitated by efforts at reducing. Then it is necessary to evaluate the functional significance of the patient's abnormal weight in relation to his whole development.

2485-73
EATING DISORDERS; OBESITY, ANOREXIA NERVOSA, AND THE PERSON WITHIN.
Hilde Bruch
New York, Basic Books 396 p. [1973].
RC628.B7 FSN
Anorexia nervosa, Behavior change, Diet patterns, Emotionally disturbed, Food habits, Food-related disorders, Obesity, Psychological aspects, Weight control.
Includes bibliographies.
Abstract: Obesity as a result of compulsive eating habits is a more common and better understood phenomenon than the rarer anorexia nervosa--self-inflicted starvation done for subconscious psychological reasons. The author describes both of these disorders in detail and illustrates their effect on the human personality through a series of case studies. Throughout the book, she emphasizes the interplay between biologic (including genetic), psychologic, and environmental forces that encourage the progress of these disorders. Finally, the author reviews two therapeutic approaches for resolving these disorders. The first involvesthe manipulation of the energy balance to achieve normal weight. The second attempts to effect a change in the patient so that he no longer uses food to solve his other problems of living.

2486-73
THE INFLUENCES OF THE CULTURAL MILIEU UPON CHOICES IN INFANT FEEDING.
Diane Clarabel Brunet
Syracuse, Syracuse University 39 l. June 1970.
RJ216.B7 FSN
Africa, Breast feeding, Cultural factors, Food habits, Infant feeding, Professional education, Socioeconomic status.
Thesis (M.S.)--Syracuse University.
Abstract: This review of the literature was undertaken to demonstrate the close relationship which can exist between a nutritional problem and changing social patterns, in this case breast feeding, which is declining all over the world. The study population was an African tribe, the Baganda, and those whose breast feeding pattern was examined through published reports live near the urban area surrounding Kampala, Uganda, bottle feeding has increased among these people due to new economic patterns which have changed marital structures, eroded social status of the mother along with extension of her responsibilities, and increased concern with declining fertility. For the professional nutritionist and health worker.

2487-73
AMERICA'S HEALTH: FALLACIES, BELIEFS, PRACTICES.
J W Buchan
FDA Consumer 6 (8): 4-10. Oct 1972.
TX335.F6 FSN
Adults, Food beliefs, Food fads, Food superstitions.
Available as a reprint from the GPO .
Abstract: Other people's beliefs about food and health constitute fields for research when studied by social scientists in other ethnic groups. This paper presents results of a behavioral research survey of health beliefs among U.S. adults sponsored by several Federal agencies, with outcomes as unwonted as those found in foreign lands. Among fallacies reported are the belief that extra vitamins provide energy, sweating will reduce body weight substantially, and wearing copper will alleviate arthritis and rheumatism. Nutrition educators should be concerned about the numbers of people who hold these and similar views, as indicated by this survey.

2488-73
ADEQUACY OF LACTO-OVO-VEGETARIAN DIETS IN SEVENTH-DAY ADVENTIST BOARDING ACADEMIES.
Marlene Ellstrom Bush
Alabama, University of Alabama 50 l. 1969.
TX361.S4B8 FSN
Adolescents (12-19 years), Diet patterns, Food habits, Nutrient intake, Professional education, Religious dietary laws, Vegetarian diets.
Thesis (M.S.)--University of Alabama. Bibliography: leaves 38-44.
Abstract: Seventh-day Adventists by their religion are required to eat a vegetarian diet. Since students in their boarding schools eat planned vegetarian meals, the author analyzed the menus for one week of foods given to adolescents in 27 such schools. The mean values of all diets were above the Recommended Dietary Allowances for all nutrients except preformed niacin, although niacin from tryptophan was sufficient to meet that need. Although 48% of the diets were below the Recommended Dietary Allowance for iron, none was below two-thirds the recommendation. For professional nutritionists.

2489-73
COME ABOARD THE GOOD SHIP VITAMIN C (SLIDES).
California, University, Berkeley, Agricultural Extension Service
Richmond, CA, California Agriculture Extension Service 27 slides, col., 35 mm,. Jan 1973.
TX553.A8C6 FSN AV
Ascorbic acid, Basic nutrition facts, School children (6-11 years), Teaching aids.
2 p. Script.
Abstract: The history, sources and importance of vitamin C are told through this slide-narrative set aimed at children 8 to 10 years old. The audience is encouraged to participate during the showing, and further interest and disussion could easily be sparked.

2490-73
UTILIZATION OF NUTRIENTS IN MILK- AND WHEAT-BASED DIETS BY MEN WITH ADEQUATE AND REDUCED ABILITIES TO ABSORB LACTOSE: 1. ENERGY AND NITROGEN.
Doris H Calloway, Wanda L Chenoweth
Amer J Clin Nutr 26 (9): 939-951. Sept 1973.
389.8 J824
Lactose intolerance, Milk, Nutrient retention, Professional education, Wheat.
Abstract: Balance studies of men with reduced ability to absorb lactose from minority ethnic groups known to have low tolerance showed that feeding lactose increased fecal losses of energy and dry solids, but a lactose-free wheat diet increased fecal fat and nitrogen losses still further in both poor lactose absorbers and control subjects who were able to utilize the milk sugar. For professional nutritionists.

2491-73
FOOD--FACTS AND FALLACIES.
Allan G Cameron
London, Faber And Faber 168 p. illus. [1971].
TX355.C3 FSN
Convenience foods, Food additives, Foods, Nutrition, Saccharin, Sugar, Sugar substitutes, Sweeteners, non-nutritive.
Bibliography: p. [161]-163.
Abstract: This is an informative book concerned with such controversial food topics as chemical additives in food, water fluoridation, instant and convenience foods, the present craze for slimming, and the current outcry against sugar.

2492-73
HIGHLIGHTS OF RESEARCH ON NUTRITION AND MENTAL ABILITY.
Janet L Cameron
Denver, American School Food Service Association 24p., references. 1970.
QP141.A1C3 FSN
Inborn errors of metabolism, Malnutrition, Mental development, Nutrition. Phenylketonuria.
Reprinted from the School Lunch Journal, 10 issues, Sept. 1969 through July/Aug., 1970.
Abstract: This series of reviews though brief provides a source of material for those interested in background material on this topic, or who need references as justification for instituting a program related to child nutrition.

2493-73
MANUAL ON FEEDING INFANTS AND YOUNG CHILDREN.
Margaret Cameron, Yngve Hofvander
New York, Protein Advisory Group, United Nations 456 p. Dec 1971.
RJ216. C3 FSN (Protein Advisory Group of the United Nations System. PAG Document 1.14/26)
Basic nutrition facts, Child rearing practices, Infant feeding, Preschool children (2-5 years), Professional education.
Abstract: An extensive guide for application in developing areas of the world on child development, and the role of proper nutrition, foods and their nutrients, nutrition education, and food preparation. Special emphasis is given to low-cost weaning foods made from staple cereals, legumes and other locally available ingredients. For professional health personnel who work with mothers and young children.

2494-73
DENTAL CARIES AND THE SCHOOL CANTEEN.
L M Carr
Food Nutr Notes Rev 28 (7 and 8): 83-86. July/Aug 1971.
389.9 AU73
Australia, Cafeterias, Calcium, Dental caries, Dental health, Fluoridation, Professional education, School food service.
Abstract: Dental caries is the most universal disease in Australia. Because children are particularly susceptible to it, this article for the professional nutritionist and nutrition educator discusses the role that the school canteen (cafeteria) can play to help alleviate the condition. One way is to restrict the availability of sweets and other high carbohydrate foods available, especially as snacks. This can provide a form of silent instruction of children in the choice of appropriate snacks.the teacher can then build on this in classes on health education. Other important factors contributing to better dental health are fluoridation, oral hygiene and regular dental care. A product, calcium sucrose phosphate, may also be beneficial in preventing tooth decay.

2495-73
BREAKFAST CEREALS IN THE AMERICAN DIET.
Cereal Institute
Chicago, Cereal Institute 20 p., illus. Dec 1973.
TX395.C4 FSN
Basic nutrition facts, Breakfast cereals, Consumer education, Food technology, Merchandise information, Nutritional labeling, Packaging, Quality control.
Abstract: This booklet for the consumer provides information

2496-73

on the contributions of breakfast cereals to our diets. The nutritional need for breakfast and the role cereals may play in meeting them are discussed. Also presented are facts on developing, processing, and packaging cereals, on assurance of product quality, nutritional labeling, and how cereals are marketed. The booklet might be useful for junior and senior high school classes in health and home economics.

2496-73
PROJECT A.M. (FILMSTRIPS/PHONODISC).
Cereal Institute, inc.
Chicago, Instructional Dynamics, inc. kit, 2 filmstrips, 46, 42 Fr., color, 35mm and phonodisc. Oct 1971.
TX364.P72 FSN AV
Breakfast cereals, Nutrition, Nutrition education.
Set includes: 2 filmstrips titled: Today's foods and breakfast and An inside story--making cereals. Also contains four student worksheets, teacher's guide and 2 phonodiscs.
Abstract: these two filmstrips present concepts about the nation's food supply system? They create an awareness of nutrition and the importance of breakfast. They also show the roles of quality control specialists, food scientists and nutritionists in breakfast cereal development and production. Designed primarily for intermediate grades.

2497-73
NUTRITION & NOTABLE CHARACTERS.
Valerie M Chamberlain, Joan Kelly
What's New Home Econ 37 (6): 77-78. Sept 1973.
321.8 W55
Nutrition, Nutrition education, Tests.
Abstract: This article consists of an amusing score-ityourself test with which readers can evaluate their recall of basic nutrition facts. Questions are written as "extensions" of fairy tale and nursery rhyme plots. For example: "Everyone knows that Humpty Dumpty sat on a wall and that he also took a very great fall. But not everyone knows that some of his teeth were knocked out and that his gums didn't heal because he was lacking vitamin.".

2498-73
...FORGING THE MISSING LINK: NUTRITION EDUCATION.
Maurine B Chapman
Sch Lunch J 23 (7): 28-39. July/Aug 1969.
389.8 SCH6
California, Curriculum planning, Educational programs, Food service management, Menu planning, Nutrition education, Program planning, School food service, Student involvement.
Abstract: School lunch programs can become the basis for establishing a viable nutrition education program. In one California school district the children and faculty conducted a laboratory experiment using white rats. One group of rats was fed the Type A lunch served in the school cafeteria. The other group was fed a diet of rolled oats and soft drinks. The nutritional results were obvious. As a result of this scientific "proof", children's interest in nutrition, and school lunch in particular, has been heightened. Students have since planned and prepared an international breakfast, featuring foods from around the world. Student volunteers even aided in food preparation, clean-up, serving, and cost analysis of the program.

2499-73
EFFECTIVENESS OF NUTRITION AIDES IN A MIGRANT POPULATION.
H P Chase, Lora Beth Larson, Donna M Massoth
Amer J Clin Nutr 26 (8): 849-857. Aug 1973.
389.8 J824
Food habits, Low income groups, Migrant workers, Nutrition aides, Nutrition education, Nutritional status, Paraprofessional training, Professional education.
Abstract: Nutrition aides assigned to help migrant families did not improve significantly the nutrient status of the latter. The time of contact may have been too short to show changes in children's status, the economic level of the group may have been too low to affect food buying practices, or the group may be resistant to change, according to the authors. For professional nutritionists.

2500-73
INSIGHTS GAINED FROM TEACHING AND WORKING WITH APACHE NURSING ASSISTANTS.
Grace Chickdonz, Lois Evans, Norbert Hirschhorn
Health Serv Reports 88 (8): 703-708. Oct 1973.
R11.H4 FSN
American Indians, Cultural factors, Diarrhea, Health personnel, Infants (To 2 years), Paraprofessional training, Professional education.
Abstract: Young Indian women were successfully trained to become nursing assistants to help provide round-the-clock care for infants being treated for summer diarrhea. An intensive one-week training course was followed by weekly classroom sessions. Content of the teaching program included instruction in nutrition and food services. The Indian women in turn taught their professional mentors greater understanding of the Apache culture. Educators of health professionals should find useful ideas in this article.

2501-73
NUTRIENT INTAKE OF COLLEGE STUDENTS UNDER TWO SYSTEMS OF BOARD CHARGES--A LA CARTE VS. CONTRACT.
Bennett D Chilson, Marie E Knickrehm
J Am Diet Assoc 63 (5): 543-545. Nov 1973.
389.8 AM34
College food service, College students, Dietary study methods, Meal patterns, Nutrient content determination, Nutrient intake, Research.
Abstract: The nutrient intake of 35 college students under the contract meal service system and 41 students under the a-la-carte system was calculated from food intake records kept by students over three consecutive days. Students under the contract system obtained a greater portion of their total nutrients from the food service than did students under the a-la-carte system. A significant difference was not demonstrated in the mean nutrient intakes of men and women under the two systems.

2502-73
CONTROVERSIES IN MEDICINE--IS OBESITY HARMFUL?
C S Chlouverakis
Obesity/bariatric Med 2 (4): 108-110, 118-119. July/aug 1973.
RC628.02 FSN
Carbohydrate metabolism disorders, Cholesterol, Coronary heart disease, Diabetes mellitus, Obesity, Professional education, Weight reduction.
Abstract: In this article for the dietitian, nutritionist and other health professionals, the author, reviewing research literature relating obesity to mortality rates, especially from heart disease, concludes that obesity itself has not been proven to cause coronary thrombosis, although its association with carbohydrate intolerance and high blood lipid levels indirectly enhances numbers of deaths from diabetes as well as coronary artery disease, and that reducing diets may not be indicated for all who are overweight.

2503-73
EVERYTHING YOU ALWAYS WANTED TO KNOW ABOUT EXCHANGE VALUES FOR FOODS (BUT WERE UNABLE TO FIND OUT!); HOW TO ADD MIXED DISHES, PREPARED PRODUCTS, MORE VARIETY TO YOUR DIABETIC MEAL PLAN.
Pamela A Cinnamon, Marilyn A Swanson
Moscow, Ind., University Cities Diabetes Education Program 36 p. 1973.
TX551.C5 FSN
Adults, Diabetic diets, Food exchanges, Recipes, Sweeteners, non-nutritive.
Bibliography: p. 32.
Abstract: Using the food exchange lists developed by the American Diabetes Association and American Dietetic Association in terms of carbohydrate, protein and calories, the authors have calculated amounts of a variety of supplementary foods and main course convenience foods, which can be eaten on a diabetic diet. This could eliminate need for buying special diabetic foods. References are included. This booklet should be useful to dietitians and nutrition educators.

2504-73
HUNGER U.S.A. REVISITED; A REPORT BY THE CITIZEN'S BOARD OF INQUIRY INTO HUNGER AND MALNUTRITION IN THE UNITED STATES.
Citizen's Board of Inquiry into Hunger and Malnutrition in the United States
Washington, D.C. 52 p. 1972.
HD9005.C572
Administration policies, Federal government, Financial support, Food programs, Hunger, Laws, Malnutrition, School lunch programs, State government.
Abstract: This booklet is a follow-up to the earlier Citizens' Board report on hunger and malnutrition in the United States. The survey recounted finds that malnutrition is still unsolved, citing statistics and other data to prove that claim.

2505-73
THE PROFESSIONAL TRAINING OF THE HOSPITAL DIETITIAN.
Helen Clarke
New York, Teachers College Columbia University 96 p. 1934.
RM218 C55 1972 (Columbia University, Teachers College. Contributions to education, no. 602.)
Dietetic internship programs, Dietitians, Education, Hospital personnel.
Abstract: An investigation of the academic training for hospital dietitians which was offered by institutions of collegiate rank in the United States in 1931-2.

2506-73
IMPROVING THE NUTRITIONAL QUALITY OF FOOD.
A S Clausi
Food Technol 27 (6): 36,38,40. June 1973.
389.8 F7398
Enrichment, Food standards, Fortification, Nutritional quality.
Based on a paper presented at the 21st Annual Food Technology Conference, University of Missouri, Columbia, Mo., March 10, 1973.
Abstract: The author discusses objectives, guidelines, and problems in modifying foods to improve their nutritional quality.

2507-73
SEASONAL EXPERIENCES; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division, Resource Unit for Teachers
Cleveland 4 p. 1970.
TX364.C54 1970 FSN
Class activities, Curriculum guides, Elementary grades, Fruits, Nutrition education, Vegetables.

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Abstract: Teacher's guide for use in primary grades to emphasize importance of food selection for good growth. Springtime is a growth time for most plants and animals. Observations of growth are made on plants. Discussions and activities related to food choices for growth (and health) in pets and children are suggested.

2508-73
SCIENCE EXPERIMENTS YOU CAN EAT.
Vicki Cobb
Philadelphia, Lippincott 127 p. 1972.
Q164.C52 FNB
Class activities, Experiments, Food science.
Abstract: The book starts by making a parallelism between a science laboratory and a kitchen with foods being the reactants in the latter. Areas of science studied by means of experiments with foods are properties of solutions, suspensions, colloids and emulsions; chemistry of carbohydrates and fat, protein; osmosis, oxidation, enzymes. Scientific principles are clearly explained and illustrated and the scientific method of investigation is followed. Most of the experiments are edible. Many scientific words and terms are explained.

2509-73
SENSORY EVALUATION OF FOODS.
Mary Coleman
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 59-60. July 12/24, 1971.
LB3479.U5P4 FNB
Evaluation, Foods, Sensory appraisal.
Abstract: This paper discusses the sensory evaluation of foods for tenderness, flavor, color and other qualities. Sensory evaluation methods include the use of defined standards and the Hedonic Scale.

2510-73
ABSORPTION OF FORTIFICATION IRON IN BREAD.
James D Cook, Virginia Minnich, Carl V Moore
Amer J Clin Nutr 26 (8): 861-872. Aug 1973.
389.8 J824
Breads, Enrichment, Enrichment agents, Iron, Iron balance studies, Professional education.
Abstract: Studies of relative absorption in adults of various types of iron used to fortify wheat bread showed that about one-fourth the amount of ferrous sulfate administered in solution was absorbed when given in bread. Other iron salts in bread were absorbed at lower levels. Absorption was greater when meals contained meat protein. For the professional nutritionist.

2511-73
NUTRITION CHARTS (CHARTS).
Bula Bee Corban
Little Neck, N.y., Queens College 38 charts, 10 1/2"x14". 1971.
TX364.C62 FNB AV
Charts, Graphs, Nutrient values, Recommended Dietary Allowances.
With 10 p. Guide.
Abstract: There are 38 charts--9 represent the RDA values for the various population groups; one is a blank to be filled in as desired, and the remainder show the nutrient values for 28 different food items. Some uses of the charts for teaching nutrition principles are described.

2512-73
PEOPLE, FOOD, AND SCIENCE.
Patricia Cote
[Boston] Ginn 552 p. illus. [1968].
TX354.C62
Cookery, Food composition, Nutrition, Nutrition education, Textbooks.
Includes bibliographies.
Abstract: This is a text in advanced food study for students in semester food courses. The book's major purpose is to develop greater understanding of some of the main concepts related to man's need for food and his efforts to satisfy this need. The text explores the nature and composition of food, the importance of food in the human body, and the management of food resources.

2513-73
STIRRING THE CULTURAL MELTING POT.
Catherine Cowell, Olga E Sobelson
J Home Econ 65 (7): 20-22. Oct 1973.
321.8 J82
Adolescents (12-19 years), Cultural factors, Foodways, Inservice education, New York City, Nutrition, Nutrition education, School children (6-11 years), Teachers.
Abstract: The many cultural backgrounds of New York City students make it difficult to teach a standardized nutrition curriculum there. New York teachers and various public agencies formed an inservice nutrition workshop that is intended (1) to update teachers' nutrition knowledge; (2) to develop effective teaching techniques for making nutrition relevant to the cultural eating patterns of students and their families; (3) to use new consumer information in developing improved family food practices; and (4) to provide opportunities for teachers to share and compare successful classroom experiences in nutrition education.

2514-73
NUTRITION: FOOD AND YOUR BABY.
Catherine Cowell
Amer Baby 36 (9): 28-31, 45. Sept 1973.
HQ750.A2A4 FNB
Adults, Breast feeding, Consumer education, Day care services, Infant feeding, Pregnancy and nutrition, Snacks, Weight control.
Abstract: The Director of New York City's Bureau of Nutrition answers questions on current nutrition topics relating to pregnancy and child feeding, among them the obesity problem arising from overfeeding infants, whether pregnant women should reduce food intake, and what kind of nutrition is provided for children of working mothers in day care centers. She feels mothers need more education on economical protein sources and how to shop wisely for infant foods, whereas some day care food service people need to learn about nutritious snack foods appropriate for children.

2515-73
THE CRASH DIET CRAZE.
Med World News 14 (17): 35-40. Apr 27, 1973.
R11.M4 FNB
Food fads, Obesity, Professional education, Weight control.
Abstract: This article for the physician examines some of the diet fads popular in the past, up to and including the most recent low carbohydrate, high protein diet. Limitations and dangers of the various diets, problems in giving people dietary advice, and what factors influence weight loss are discussed. Sources of the information are well known medical and nutritional authorities.

2516-73
THE LONG-TERM CONSEQUENCES OF PROTEIN-CALORIE MALNUTRITION.
J Cravioto, E R DeLicardie
Nutr Rev 29 (5): 107-111. May 1971.
389.8 N953
Environmental factors, Growth, Mental development, Preschool children (2-5 years), Professional education, Protein-calorie malnutrition, Socioeconomic status.
Abstract: The authors review recent studies on late effects of early malnutrition on physical growth and mental development of children observed in many parts of the world. They conclude the question of permanent physical stunting remains open. While data are not available to distinguish the relative roles of early severe malnutrition, inadequate environmental stimuli and experience in cognitive function, there is little doubt that the severely malnourished child who has been hospitalized experiences long-term effects in measured intelligence and in learning basic academic skills. For the professional nutritionist.

2517-73
WHAT WE EAT TODAY; THE FOOD MANIPULATORS VS. THE PEOPLE.
Michael Crawford, Sheilagh Crawford
New York, Stein & Day 192 p. [1972].
TX355.C7 FNB
Africa, Amino acids, Animal sources of food, Beriberi, Carbohydrates, Cardiovascular disorders, Fatty acids, Food adulterants, Lipids.
Bibliography: p. 182-187.
Abstract: The authors discuss the change in food habits brought about by changes in our culture. An animal allowed to roam free, eats a different food, one richer in lipids, than the cattle we use for food here in civilized communities, thus muscular differences of the animal are obvious. The vegetation we eat, due to cultivation tends to be richer in carbohydrates, but poorer in other trace elements. Changes in our own cell structure due to these differences are discussed, as well as various diseases that may be caused by our changed eating habits.

2518-73
A CRITIQUE OF LOW-CARBOHYDRATE KETOGENIC WEIGHT REDUCTION REGIMENS: A REVIEW OF DR. ATKINS' DIET REVOLUTION.
J Amer Med Assoc 224 (10): 415-419. June 4, 1973.
R15.A48 FNB
Carbohydrate modifications, Food misinformation, Food restrictions, High-caloric diets, Hypoglycemia, Ketosis, Professional education, Weight control.
Abstract: In this review for the professional health worker research on weight reduction by means of low carbohydrate diets high in fat and protein, the Council on Foods and Nutrition of the American Medical Association states that the "diet revolution" is neither new nor revolutionary, and its rationale has little scientific merit. There is no such thing as a "fat mobilizing hormone," and unrestricted fat intake may raise blood lipids in addition to producing ketones. Body fat is not readily converted to carbohydrate, which the body needs to be active. High protein diets place an increased load on the kidneys.

2519-73
INTESTINAL RESPONSE TO THE BODY'S REQUIREMENT FOR IRON; CONTROL FOR IRON ABSORPTION.
William H Crosby
J Amer Med Assoc 208 (2): 347-351. Apr 14, 1969.
R15.A48 FNB
Anemia, Digestion and absorption, Gastrointestinal disorders, Iron, Medical factors, Metabolism, Nutrient intake.
Abstract: This is a technical medical discussion of iron absorption. The small intestine controls the level of iron in the

2520-73

body by its ability to respond to the body's requirements for iron and by its refusal to absorb unneeded dietary iron. A chain of phenomena may control these responses. (1) Bleeding increases the marrow's requirement for iron. (2) The marrow then takes iron from the blood, and the blood, in turn, takes iron from the cells of the intestinal mucosa. Thus iron levels in the mucosa fall. (3) Intestinal epithelial cells formed in this iron-poor mucosal environment do not have the ability to refuse available dietary iron. As the number of these cells increase so does the need for iron and consequently greater iron absorption takes place. (4) After the body's accumulation of iron is restored, all these changes subside and the intestine can again refuse to absorb available iron.

2520-73
NUTRITION OF ANIMALS OF AGRICULTURAL IMPORTANCE - PART 2: ASSESSMENT OF AND FACTORS AFFECTING REQUIREMENTS OF FARM LIVESTOCK.
Sir David Cuthbertson
Oxford, Eng., Pergamon Press 850 p. 1969.
SF95.C862 F&N
Agriculture, Animal sources of food, Beef, Dietary standards, Food supply, Metabolic disorders, Nutrition, Pork, Poultry.
Abstract: Part two of Volume 17 of this encyclopaedia continues the investigations begun in part one. The special nutrition of the various class of livestock is discussed in detail and an assessment is made of the nutritional requirements of each.

2521-73
CHINESE FOODS AND TRADITIONS.
Janina M Czajkowski
Storrs, CT, Connecticut Cooperative Extension Service 12 p. May 1971.
TX724.5.C6C94 F&N
China, Cookbooks, Cookery, Chinese, Eggs, Food habits, Foodways, Recipes, Rice, Vegetables.
Abstract: Chinese ways with food and the special foods they prize are illustrated with recipes telling how to prepare typical dishes and meals. Food preparation and cooking methods are described. Each page ends with a Chinese proverb. Questions test the reader's understanding of what he has read.

2522-73
DISACCHARIDE INTOLERANCE.
Arne Dahlqvist
J Amer Med Assoc 195 (3): 225-227. Jan 17, 1966.
R15.A48 F&N
Deficiency diseases and disorders, Digestion and absorption, Disaccharides, Enzymes, Gastrointestinal disorders, Medical factors.
Abstract: Disaccharide intolerance (sensitivity to sugars, such as sucrose) occurs when there is a deficiency of the disaccharidases (sugar-dissolving enzymes) in the small intestine. It can occur in infants and adults; can be congenital or acquired; and can be a primary defect or a secondary effect of other diseases of the small intestine. Symptoms of the deficiency are diarrhea and abdominal pain. Diagnosis requires the demonstration of enzyme deficiency either indirectly through sugar-tolerance tests, or directly with vitro assay of the disaccharidase activity in the mucosa of the small intestine. Treatment involves changing the diet to eliminate the disaccharide that is not tolerated.

2523-73
NUTRITION EDUCATION IN SCHOOL LUNCH.
Dairy Council of Kentucky and Southern Indiana
[Louisville?] 9 p. 1969.
LB3475.D3 F&N
Advertising, Child nutrition programs, Educational games, Elementary education, Mass media, Public relations, School lunch programs.
Abstract: This pamphlet abounds with ideas for the supervisor of foods in the primary schools. Suggestions for parties in the school cafeteria, games and projects promoting good nutrition are offered for classroom use. Suggestions are also given to help the supervisor in raising the general image of the school lunch program.

2524-73
NUTRITION IN THE 1970'S.
William J Darby
Nutr Rev 30 (2): 27-31. Feb 1972.
389.8 N953
Food industry, Food supply, Government role, Malnutrition, Medicine, Nutrition, Nutrition education, Prediction, Research.
Abstract: Nutrition is a health profession. So is medicine. In both fields, research is being conducted into the effects of food (or lack of it) on the human body. In the 1970's, we should see a closer marriage of medical and nutritional research. Malnutrition in the U.S. will be attacked with a vengeance, as will human ignorance of good eating habits. Foods will continue to be "improved," but with the continuous rise of consumer consciousness, much more emphasis will be placed on food safety and nutritive value. For the future, plans must be made to combine the efforts of agriculture, medicine, the food industry, biochemistry, communications, and the environmental sciences with those of nutritional science to compile a thorough, unfragmented body of knowledge about food and its effects.

2525-73
NUTRITION EDUCATION IN DEVELOPING COUNTRIES.
P L H Davey, Joan M McNaughton
Nutr Newslett 7 (3): 30-36. July/Sept 1969.
QP141.A1N8
Agricultural development, Cultural factors, Developing nations, Information dissemination, Nutrition education, Nutritional status.
Abstract: The results of nutrition education in developing countries have often appeared disappointing. This paper examines some of the reasons for failure to communicate and suggests ways and means for improving future attempts at nutrition education in developing countries.

2526-73
LET'S EAT RIGHT TO KEEP FIT. Rev ed.
Adelle Davis
New York, Harcourt, Brace & Jovanovich 334 p. [1970].
TX551.D3 1970 F&N
Diet improvement, Dietary standards, Diets, Health, Minerals, Nutrients, Nutrition, Proteins, Vitamins.
Includes bibliographical references.
Abstract: In recent years, a public controversy has arisen over the nutritional value of the food we eat. One group contends that our food is depleted of nutrients due to infertile soil, wasteful mass farming methods, and reckless food processing techniques. Another group claims that our food is more nutritious than ever before thanks to precisely those farming and food processing methods that the other group deplores. The author of this book represents the first viewpoint. She cites research showing that normal food intake does not result in the necessary nutrient intake. Everyone, therefore, should supplement their meals with extra vitamins, minerals, and proteins. The author discusses each of the nutrients separately and in detail, explaining why each is needed, how each is absorbed and utilized by the human body, and what the consequences are when the body is denied any particular nutrient.

2527-73
LET'S GET WELL.
Adelle Davis
New York, Harcourt, Brace & World 580 p. [c1965].
RM216.D3 F&N
Food-related disorders, Health, Health care, Health education, Illness, Nutrition, Nutritional rehabilitation, Vitamins.
"Medical references": p.437-496.
Abstract: There are three prerequisites to staying healthy: (1) self-discipline; (2) proper use of the body; and (3) adequate nourishment. This book is devoted to the third prerequisite. The author explains the relationship of nutritional intake to various bodily disorders (illustrating each with clinical examples), and recommends a variety of nutritional regimens for regaining good health.

2528-73
LET'S HAVE HEALTHY CHILDREN. Rev ed.
Adelle Davis
New York, Harcourt, Brace & Jovanovich 406 p. illus. [1972].
RJ216.D3 1972 F&N
Diet improvement, Diets for special conditions, Diets in lactation, Infant diets, Infant feeding, Nutrition, Pregnancy and nutrition, Pregnancy diets, Pregnant women.
Abstract: If a person is to grow up to be healthy mentally and physically, much depends on the diet and general health care provided in the prenatal period, during infancy, and throughout childhood. This book speaks to mothers and expectant mothers about pregnancy and the importance of the mother's diet to her own health and to the health of the fetus. Weight control, varicose veins, water retention, muscle distention, and other problems of concern are discussed, as well as ways to ensure an easier delivery. Once the baby is born, mothers may consult this book for advice about nursing and diets advantageous for lactation. The remainder of the book provides general and specific dietary advice for keeping children healthy.

2529-73
PREVENTION OF PICA, THE MAJOR CAUSE OF LEAD POISONING IN CHILDREN.
Brigitte De La Burde, Betty Reames
Am J Public Health 63 (8): 737-743. Aug 1973.
449.9 AM3J
Accident prevention, Children, Disadvantaged groups, Lead poisoning, Pica, Professional education, Toxicity.
Abstract: The chief cause of lead poisoning in small children is from eating paint and plaster in older, often substandard housing. Besides elimination of such buildings, mothers need to be made aware of the dangers of this aberrant practice through concerted efforts of health and school officials, and advertising. For professional health workers.

2530-73
NEW FORMS OF VITAMIN D3 AND THEIR POTENTIAL APPLICATIONS.
H F DeLuca
Nutr News 36 (4): 13, 16. Dec 1973.
389.8 N957
Biochemistry, Bone disorders, Chemistry, Deficiency diseases and disorders, Professional education, Vitamin D.
Abstract: There are several forms of vitamin D, some of which are far more potent than the original one isolated. They are formed in the body in a healthy state, recently three forms have been chemically synthesized. This article details the

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disease states for which the chemical compounds may be used, in animal as well as human nutrition. In general, they promise help in treating bone disease in man. For the professional nutritionist.

2531-73
THE DELIGHTS & EVILS OF JUNK FOOD.
Food Mgt 8 (10): 39-41,93-94. Oct 1973.
TX943.F6 F&N
Food preferences, Junk food, Legislation, Miscellaneous foods, Nutrient values, Nutritional adequacy, Nutritional quality, School lunch programs.
Abstract: Junk food is the name given to edibles that are so low in nutrient value as to be worthless for anything else except raising the blood sugar and/or getting fat. This article discusses the pros and cons of junk food, legislation affecting its sale in schools, and industry's rationalization for producing and selling such products.

2532-73
SOCIAL AND CULTURAL FACTORS INFLUENCING MALNUTRITION.
Rajammal Devadas
J Home Econ 62 (3): 164-171. Mar 1970.
321.8 J82
Cultural factors, Income, Malnutrition, Population growth, Religious dietary laws, Urbanization.
Abstract: This article discusses social and cultural factors which influence malnutrition in India. A discussion of the implications of nutrition education is included.

2533-73
SCOPE FOR NUTRITION EDUCATION IN THE ELEMENTARY SCHOOL PROGRAMME.
Rajammal P Devadas, Usha Chandrasekhar, N Bhooma
Indian J Nutr Diet 10: 119-125. 1973.
QP141.A1J6
Evaluation, India, Nutrition education, Professional education, School children (6-11 years), Teaching methods.
Abstract: An experimental program in India which integrated nutrition into the elementary school curriculum not only imparted nutrition knowledge which the children retained significantely but also increased consumption of protective foods in their families and improved the mothers' nutrition knowledge as well. Teaching through songs and flash cards were the most effective methods of teaching. For teachers and nutrition educators.

2534-73
NUTRITION IN A FAMILY-ORIENTED CHILD DEVELOPMENT PROGRAM.
Marjorie V Dibble, J Ronald Lally
J Nutr Educ 5 (3): 200-203. July/Sept 1973.
TX341.J6
Child development, Child nutrition programs, Family (Sociological unit), Low income groups, Nutrition education, Professional education.
Abstract: As part of a Family Development Research Program for families in lower income groups, trainers from the same locality work with the families, providing information on mental development, health and nutrition to expectant mothers and those with young children. Diet records help the trainer and advising nutritionist to advise on and institute better child feeding practices. For nutrition educators and others in child feeding and child care programs.

2535-73
DIET AND CORONARY HEART DISEASE.
Amer J Clin Nutr 26 (1): 53-54. Jan 1973.
389.8 J824
Cholesterol-low diets, Coronary heart disease, Professional education, Weight control.
Abstract: This report is a joint statement from the Food and Nutrition Board, National Research Council, and the Council on Foods and Nutrition, American Medical Association, for physicians and nutritionists on steps to be taken to reduce risk of coronary heart disease from high blood levels of cholesterol and other lipids. They include measurement of blood lipid levels as a routine part of physical examinations, giving appropriate dietary advice to those thus found to be at risk, and removal of regulatory barriers to market availability of suitable modified foods.

2536-73
GOOD LOSER (GAME); THE WEIGHT CONTROL GAME.
Dietor Systems
Ann Arbor, Didactron game with counters for 2 to 6 players, instructions? 1972.
RC628.G6 F&N AV
Adults, Educational games, Obesity, Weight control.
Includes instruction book, folding board, 40 fat chance cards, 40 opinion cards, 6 gamepieces, 2 dice, red overweight tokens and blue willpower tokens.
Abstract: The object of this board game for 2 to 6 players is to lose 20 pounds (represented by red tokens) by making a series of decisions affecting weight control. Players are meant to learn the value of will power and physical exercise. There is an element of chance, and a limited number of opinion cards augment the learning experience.

2537-73
DISEASES OF THE LIVER--PART 2: FATTY LIVER.
Food and Nutr News 41 (4): 3. Jan 1973.
389.8 F7332 (Diet in disease series)
Alcoholism, Deficiency diseases and disorders, Fatty liver, Liver diseases, Therapeutic and special diets.
Abstract: Extensive deposition of fat on the human liver most often occurs in cases of alcoholism, although it can be a result of uncontrolled diabetes, malnutrition, pellagra, tuberculosis, and various gastro-intestinal disorders. Dietary treatment, besides complete abstinence from alcohol, involves large intakes of animal protein with its high content of choline and methionine. These two substances act to protect the liver against fatty deposition.

2538-73
HAPPINESS BEGINS WITH SUPPLEMENTAL FOODS.
District of Columbia, Dept. of Human Resources
Washington, D.c., Dept. of Human Resources, D.c. 48 p. 1972.
HV696.F6D5 F&N
Adults, Child nutrition programs, Donated foods, Infant feeding, Low income groups, Recipes.
Abstract: Basic food preparation information, shopping tips, recipes using supplemental foods and other low cost ingredients, and other helpful food information for the eligible, low income pregnant woman or mother of children under six.

2539-73
PANEL: BECOME INVOLVED IN NUTRITION EDUCATION.
Francis Dobbins, Carol Mayfield, Roger Whitcomb
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 54-68. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, School food service.
Abstract: This panel was held to provide insight into the role of various individuals and groups in a nutrition education program. The panel presentations covered three major questions: 1(what are the existing groups that can be involved in nutrition education? 2) how can the school food service supervisor work with these various groups in developing a nutrition education program? and 3) what contribution can these various groups make to a nutrition education program? panel members included a moderator, a parent representative, a community representative, a school board member, a teacher, a school food service director, and a school administrator.

2540-73
THE MUDDLE OF DIETS FOR GASTROINTESTINAL DISORDERS.
Robert M Donaldson
J Amer Med Assoc 225 (10): 1243. Sept 3, 1973.
R15.A48 F&N
Diet planning, Diets, Diets for special conditions, Digestive tract, Gastrointestinal disorders, Therapeutic and special diets.
Abstract: Diet therapy for most afflictions of the digestive tract is based on unsubstantiated opinion and tradition. There is an urgent need to learn exactly what foods do within the digestive system. This article suggests several well-documented guidelines for planning special gastrointestinal diets. Beyond these suggestions, it is recommended that physician and patient not become entangled in confusing and contradictory dicta about what to eat.

2541-73
HEALTH APPRAISAL OF SCHOOL CHILDREN; STANDARDS FOR DETERMINING THE HEALTH STATUS OF SCHOOL CHILDREN, THROUGH THE COOPERATION OF PARENTS, TEACHERS, SCHOOL ADMINISTRATORS, PHYSICIANS, DENTISTS, NURSES AND OTHERS. 5th ed.
Joint Committee on Health Problems in Education
Donald A Dukelow
Chicago, American Medical Assn. 33 p. 1970.
LB3411.J 1970 F&N
Dental health, Growth charts, Health appraisal, Medical examinations, School children (6-11 years), Screening tests.
Abstract: Of interest to persons desiring an overall picture of health appraisal in school children. There are sections on children with problems, health records in the school, team concept teacher observation, characteristics of screening tests, vision screening, hearing screening, measuring physical growth, physicians' evaluation, and dental examination. The appendix contains technical considerations of vision and hearing screening procedures and growth records for boys and girls. A report of the joint committee on Health Problems in Education of NEA and AMA.

2542-73
POTENTIAL DIETERS: WHO ARE THEY?
Johanna T Dwyer, Jean Mayer
J Am Diet Assoc 56 (6): 510-514. June 1970.
389.8 AM34
Attitudes, Food consumption, Food habits, Obesity, Surveys, Weight control.
Abstract: If effective public health programs of weight control are to be planned and mounted more information is needed: 1) on the prevalence of concern about weight, 2) the prevalence of dieting, and 3) the characteristics of those who are trying to lose weight. The article, co-authored by well-known nutritionist Jean Mayer, summarizes information obtained from three surveys conducted on national stratified samples of the population of the U.S. From 1950-1966. The objectives of the studies were to answer the questions on the areas of concern as mentioned earlier.

2543-73
ENRICHMENT OF MILK WITH IRON.
L P Edmondson
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 20-23. Apr 1970.
A381 R31A
Chemical composition, Dairy foods, Enrichment, Enrichment agents, Iron, Milk.
Abstract: In U.S. nutrient in-take studies, calcium and iron are the nutrients most often found to be below RDA standards. Calcium deficiencies could be corrected if milk consumption were increased by about 50 percent. Since milk is low in iron, this article suggests how iron consumption can be increased by using it for the fortification of milk. Various proportions of iron to milk are discussed.

2544-73
NUTRITION FOR YOU (FILMSTRIP/CASSETTE).
Ann Edson
Freeport, NY, Activity Records 2 filmstrips, 56, 49 Fr., sd, 35 mm, col., 2 cassette tapes. 1972.
TX364.N8242 F&N AV
Basic nutrition facts, Behavioral objectives, Cultural factors, Food habits, Nutrition education, School children (6-11 years), Teaching aids.
With 16 p. Teacher's guide.
Abstract: These narrated filmstrips are designed to help students 9 years and older discover how food is related to health and growth and to understand the criteria for selecting food. The first strip deals with what nutrition is, the second is entitled: You are what you eat. The teacher's guide includes a daily food plan based on the Basic Four Food Groups, a list of calories in some common foods, and a brief nutritional glossary.

2545-73
NUTRITION FOR YOU (FILMSTRIP/RECORD).
Ann Edson
Freeport, NY, Activity Records 2 filmstrips, 56, 49 Fr., sd, 35 mm, col., 2 records. 1972.
TX364.N8243 F&N AV
Basic nutrition facts, Behavioral objectives, Cultural factors, Food habits, Nutrition education, School children (6-11 years), Teaching aids.
With 16 p. Teacher's guide.
Abstract: These narrated filmstrips are designed to help students 9 years and older discover how food is related to health and growth and to understand the criteria for selecting food. The first strip deals with what nutrition is, the second is entitled: You are what you eat. The teacher's guide includes a daily food plan based on the Basic Four Food Groups, a list of calories in some common foods, and a brief nutritional glossary.

2546-73
METABOLIC CONSEQUENCES OF FEEDING FREQUENCY IN MAN.
Charles E Elson, Dorothy J Pringle
Amer J Clin Nutr 26 (8): 823-830. Aug 1973.
389.8 J824
Butter, Corn oil, Frequency of feeding, Hypertriglyceridemia, Meal patterns, Professional education.
Abstract: Men fed eight small meals a day had lower blood sugar and lipid levels than men fed the same amount of food in two daily meals. Blood triglyceride levels were higher in men taking both types of diets when fed corn oil, but blood sugar levels were even higher on butter oil, and on two meals a day. For the professional nutritionist.

2547-73
EVALUATION OF THE CLINICAL IMPORTANCE OF ANEMIA.
P C Elwood
Amer J Clin Nutr 26 (9): 958-964. Sept 1973.
389.8 J824
Anemia, Blood analysis, Hemoglobin, Iron-deficiency anemia, Pregnancy and nutrition, Professional education.
Abstract: His review for professional nutritionists of research studies on the relation of iron-deficiency anemia to health and its effects on performance concludes that there is little evidence of any harmful effect of a low hemoglobin level. Plasma lipid levels tend to be low in anemia. While iron is commonly prescribed for pregnancy, incidence of toxemia in pregnancy is positively correlated with hemoglobin level.

2548-73
NUTRITION KNOWLEDGE OF MOTHERS AND CHILDREN.
Lillian Emmons, Marian Hayes
J Nutr Educ 5 (2): 134-139. Apr/june 1973.
TX341.J6
Child nutrition, Food selection, Meal patterns, Nutrition education, Nutrition knowledge, Professional education.
Abstract: A study of mothers of school children in a lunch program learned that the mothers fed the children well, but did not know valid nutritional reasons why the foods they offered were good, the children's nutrition knowledge was less than that of their mothers. Both considered some foods important for reasons of custom or habit rather than nutrition. School food service managers and other professional nutritionsits should find this article of interest.

2549-73
THE MOST IMPORTANT PERSON (MOTION PICTURE); DISTRIBUTED BY ENCYCLOPAEDIA BRITANNICA EDUCATIONAL CORPORATION.
Encyclopaedia Britannica Educational Corporation, Sutherland Learning Associates, inc.
Los Angeles, Sutherland Learning Associates kit, 4 reels, 16mm, sd, col, 4 posters, guidebook and record. 1972.
TX364.M6 F&N AV
Breakfast, Children, Foods, Nutrition, Nutrition education, Preschool children (2-5 years), Snacks.
Developed by Sutherland Learning Associates, inc. Funded by the U.S. Department of Health, Education, and Welfare, Office of Child Development, contract no. HEW-#OS-72-53, includes a poster for each film, Teacher's guide, and record: 33 1/3 rpm.
Abstract: The Most Important Person is a multimedia program for children. It is designed to enhance each child's self-concept while developing his or her understanding about physical well-being, nutrition, feelings, and creative potential. Each film in this unit emphasizes the importance of maintaining health and energy through good eating habits or identifies a variety of foods available for good nutrition. The individual films are 4 minutes long and titled: (1) Tasting Party, (2) Foods Around Us, (3) What's for Breakfast?, (4) Have a Snack! Tasting Party invites children to try new foods, including ethnic specialties, to experience a variety of taste. In Foods Around Us students discover that many familiar foods have origins they may be unaware of, for example, that cheese comes from milk or that lettuce is a leaf. What people eat in the morning is the subject of What's for Breakfast? and the film identifies a variety of energy-producing foods to start the day. Nutrition and energy are also the subjects of Have a Snack! When children get tired and hungry between meals, a snack can provide a lift.

2550-73
THE 'BASIC FOUR' WAY TO GOOD MEALS (SLIDES).
Evaporated Milk Association
Washington 50 slides, 35 mm, col. Sept 1969.
TX364.B3 F&N AV (U.S. Consumer and Marketing Service. Food makes the difference series, no. 1)
Adults, Evaporated foods, Food groups, Food guides, Menu planning, Milk, Recipes.
With 30 p. Narrative guide.
Abstract: This set of slides is designed for adult education of homemakers, to show how milk can be incorporated into foods in cooking, as well as drunk. Nine recipes are offered in step-by-step sequence, all using evaporated milk in low cost dishes. In addition, the recipes are illustrated in line drawings which could be duplicated in the narrative guide.

2551-73
OSTEOPOROSIS.
A N Exton-Smith
Nutrition 27 (2): 116-125. Apr 1973.
389.8 N959
Aging, Bone disorders, Calcium, Deficiency diseases and disorders, Fluoride, Osteoporosis, Phosphorus, Professional education, Vitamin D.
Abstract: Osteoporosis, too little bone, is most frequently considered an accompaniment of aging, the diminution being greater in women, especially after the menopause. There are, however, other causes, including immobilization for extended periods, and some disturbances of adrenal function. Nutritional factors may include deficiencies of calcium, vitamin D and ascorbic acid. Vegetarians have been found to have less bone loss than meat-eaters. Women living in high fluoride areas also have less osteporosis. Back pain and loss of height are principal clinical features. Treatment with hormones and fluoride have both been found to be of some benefit. For professional nutritionists, and those charged with care of the elderly.

2552-73
FOOD; AN ENERGY EXCHANGE SYSTEM.
Don Fabun
Beverly Hills, Calif., Glencoe Press 36 p. 1970.
TX353.F3 F&N (The dimensions of change. No. 4)
Basic nutrition facts, Ecology, Food production.
Abstract: This publication suitable for high school students and adults approaches the subject of food from the standpoint of the foods available now, foods that could be more utilized, and production developments of the future. Content is organized under the following headings: "The lost alphabet" (genetics), "The thinking man's diet," "Green paradox," "Wild kingdom," "Hidden springs," and "Land of bright water." there are many quotes from many authors.

2553-73
FEEDING PRIMER: THE WHAT, WHY, WHEN AND HOW OF FEEDING YOUR BABY.
Amer Baby 35 (9): 26-27, 46. Sept 1973.
HQ750.A2A4 F&N
Adults, Basic nutrition facts, Breakfast cereals, Breast feeding, Infant feeding.
Abstract: In this article the mother of the new baby is given some basic facts about her child's nutritional needs, and suggestions of when and how to introduce foods other than formula or the breast.

2554-73
FEEDING 250 LB. MONSTERS.
Food Mgt 8 (10): 42-45. Oct 1973.
TX943.F6 F&N
Athletes, Diets for athletes, Menu planning, Nutrient intake, Nutrient requirements, Weight control.
Abstract: The Los Angeles Rams train at the University of California and eat in the University's dining halls. This article describes the diet served to the members of this working football team. Their intake is high in protein and bland items, but low in fried foods.

2555-73
CHILDREN AND FOOD--A NATURAL COMBINATION.
Sandra Feitshans
Ill Teacher 17 (1): 46-51. Sept/oct 1973.
LB1025.I4 F&N
Activity learning, Class activities, Preschool children (2-5 years), Teaching techniques.
Bibliography of children's picture books that relate to food activities, p. 51.
Abstract: This article for the professional teacher who trains teachers suggests ways in which student teachers can use food to teach preschool children nutrition, develop sensory and motor skills, and concepts such as counting or measuring, all while children are working or playing with, or eating food. A number of suggestions for activities are offered.

2556-73
MATERNAL AND FETAL FUEL HOMEOSTASIS IN HUMAN PREGNANCY.
Philip Felig
Amer J Clin Nutr 26 (9): 998-1104. Sept 1973.
389.8 J824
Caloric intake, Fetal growth, Ketosis, Mental retardation, Pregnancy diets, Professional education, Weight control.
Abstract: Pregnant women who fasted for more than 12 hours became ketotic more rapidly than those who were not pregnant. The increased ketones were available to the fetus for metabolic fuel, but this increased presence of acetones in pregnancy has been associated with lower IQ in the offspring. For the professional nutritionist.

2557-73
MEASURING THE CONNOTATIVE MEANINGS OF FOODS.
W Jean Fewster, Lloyd R Bostian, Richard D Powers
Home Econ Res J 2 (1): 44-53. Sept 1973.
TX1.H6
Factor analysis, Food habits, Food preferences, Semantics, Statistical analysis, Surveys.
Abstract: Foods have many meanings, nutritive value being only one. Knowing some of the connotative or implied meaning that people associate with foods can help nutritionists define communication goals and plan educational programs. This exploratory study sought to determine if certain connotative or implied meanings of foods can be measured and if common underlying dimensions of meaning can be identified. Other hypotheses related to the discriminating power, validity, and reliability of the instrument developed for the study.

2558-73
THE USA TODAY--IS IT FREE OF PUBLIC HEALTH NUTRITION PROBLEMS?
L J Filer
Am J Public Health 59 (2): 327-338. Feb 1969.
449.9 AM3J
Anemia, Deficiency diseases and disorders, Disadvantaged youth, Infants (To 2 years), Iron-deficiency anemia, Nutritional deficiencies, Preschool children (2-5 years), Public health programs, School children (6-11 years).
Extract: Nutritional anemia in the United States is primarily due to a dietary deficiency in iron. Iron enrichment of the diet is necessary if nutritional iron deficiency is to be prevented in infants and children. Iron deficiency, like scurvy and rickets, is preventable by a properly directed dietary enrichment program. Iron enrichment of certain foodstuffs poses few, if any, technical problems; thus, the means to eradicate the nutritional deficiency exist. In the past 25 years, nutritional iron deficiency among infants has been well characterized. In spite of this information, little has been accomplished at the public health level to minimize the condition. Less information exists about the incidence of iron deficiency among older children, but however scarce the data, action programs must be initiated to correct this nutritional deficit.

2559-73
SALT IN INFANT FOODS.
Lloyd J Jr Filer
Nutr Rev 29 (2): 27-30. Feb 1971.
389.8 N953
Food industry, Hypertension, Infant feeding, Iodine, Professional education, Salted foods, Sodium ions.
Abstract: There has been some concern that salt added to infant formulas and other foods given to infants may contribute to adult hypertension. This article for the professional nutritionist summarizes a study made by the Food Protection Committee of the National Research Council of the amount of sodium such foods contain and their possible effects on the infant's sodium status. The report concludes that there is neither harm nor benefit to the child from addition of sodium chloride to his food at today's present levels. However, present salt intakes provide more sodium than the infant requires, so there is good reason to limit total intake. Because iodized salt is not used in preparing commercial infant foods except dry cereals, iodide may need to be added to these products if the level of salt they contain is lowered.

2560-73
CHALLENGES TO NUTRITION EDUCATION.
Henrietta Fleck
Forecast Home Econ 15 (4): f-11, f-33. Dec 1969.
321.8 H752
Adolescents (12-19 years), Food habits, Malnutrition, Nutrient intake, Nutrition education, Nutritional status, Recommended Dietary Allowances, Surveys.
Abstract: This column discusses three topics, first, on the subject of adolescent food habits, it has been found that teenagers are snackers who eat a high proportion of meat and legume foods. Teens tend to follow the food patterns of their mothers, and there are no more dietary problems among teenagers than among other age groups, on the second topic, the 1968 RDA changes, it is pointed out that RDA@S have been increased for vitamin E, folacin, vitamins B6 and B12, phosphorous, iodine, and magnesium. Calories for adults continue to be cut due to limited physical activity. On topic number three, malnutrition in the U.S., this article cites the preliminary results of the 1967 survey conducted by the Dept. of Health, Education, and Welfare to identify the incidence, magnitude, and location of U.S. malnutrition.

2561-73
A MEANINGFUL CURRICULUM IN APPLIED NUTRITION.
Cecilia A Florencio
Philippine J Nutr 23 (4): 21-27. Oct-Dec, 1970.
389.8 N9524
Applied nutrition, Career education, Curriculum guides, Curriculum planning, Nutrition education.
Abstract: This article delineates the need for a coherent, well-integrated educational program for students in the field of applied nutrition. A proposed curriculum leading to a Bachelor of Science degree in dietetics is included.

2562-73
HOW TO GET IN SHAPE AND STAY THERE.
Florida, Citrus Commission
Lakeland 1 piece. [n.d.].
GV341.H6 F&N
Adolescents (12-19 years), Basic nutrition facts, Etiquette, Exercise, Health education, Hygiene, Physical development.
Abstract: Emphasizes that athletes are made not born. Follows with a short checklist for measuring condition-stamina and muscular ability developed by the U.S. Marine Corps. But advises a check-up by a physician before taking on a strenuous program. Also includes a check-list on personal conditioning (grooming) and the Basic Four Food Groups.

2563-73
IDEAS IN HEALTH EDUCATION.
Florida, Dept of Education
Tallahassee, Fl, Florida. Dept.of Education 82 p. illus. col.1972.
LB1587.A3F56 F&N (Florida. Dept. of Education. Bulletin 273)
Adolescents (12-19 years), Behavioral objectives, Class activities, Evaluation, Health, Health education, Public health, Teaching aids.
Abstract: A book of outlines and suggestions for teaching various facets of health. This publication is designed to stimulate new teaching approaches rather than to be a lesson guide. Evaluative checks are included throughout.

2564-73
CITRUS FRUIT AND NUTRITION.
Florida Citrus Commission
Lakeland, Florida Citrus Commission 6 p. 1972.
TX558.C5C5 F&N
Adolescents (12-19 years), Adults, Basic nutrition facts, Education, Nutrients, Recipes.
Abstract: This leaflet has an explanation of carbohydrates, fats, protein, minerals and vitamins (with extra emphasis on citrus fruits), the Basic Four, and emphasis on three good meals per day. Recipes included.

2565-73
EDUCATION AND TRAINING IN NUTRITION.
Food and Agriculture Organization of the United Nations
Rome 56 p. illus. [c1967].
TX364.F6 F&N (Freedom from hunger campaign - basic study no 6.)
Developing nations, FAO/WHO, Food habits, Hunger, Nutrition, Nutrition education, Nutrition programs, Research, Training.
Bibliography: p. 55-56.
Abstract: If all the problems of food supply and consumer purchasing power were solved, millions of people around the world would still suffer from inadequate nutrition because of ignorance of the relationship between food and health. This paper documents the experiences that have accumulated in the planning, organizing, and carrying out of nutrition education programs in various areas of the world. The information should stimulate interest in and financial support for nutrition education programs, and it should also help those already in charge of training nutritionists and workers in allied fields. The professional and technical knowledge and the physical equipment required are usually lacking in countries where the need for nutrition education is the greatest. Governments and philanthropic groups should understand that programs to ease

2566-73

the burden of malnutrition must also provide for nutrition education.

2566-73
SERVE NUTRITION WITH CARTOONS.
Sherrell Foree
What's New Home Econ 37 (6): 58. Sept 1973.
321.8 W55
Cartoons, Nutrition, Nutrition education, School children (6-11 years), Teaching techniques.
Abstract: For elementary school teachers who wish to "liven up" their nutrition lessons, this article explains how to make use of cartoons and cartoon characters to catch and hold students' attention and enthusiasm.

2567-73
ENCOURAGING THE USE OF PROTEIN-RICH FOODS.
John Fridthjof
Rome, Food and Agriculture Organization of the United Nations
83 p. 1962.
TX553.P7F7 F&N
Adult education, Audiovisual aids, Educational games, Elementary education, Food supply, International programs, Protein concentrates.
Appendix includes surveys of food habits, suggestions for integrating into school programs, and a puppet play of a fish drama.
Abstract: Between 1/3 to 1/2 of the world's population suffers from various degrees of malnutrition. The deficiency of protein is the most serious and widespread nutritional problem. Most protein-rich foods are expensive. Certain non-traditional protein-rich foods (fish flour, oil seed cake flours-groundnut, cottonseed, sesame, soybean, etc.) have been developed and are available at prices the vast majority of poor families can afford. This book follows the program developed by FAO for a campaign to increase the consumption of fish in Mexico and Brazil. This type of program can be used for other countries with other protein-rich foods. Information is given on justification of the program, planning the campaign and the actual running of the campaign.

2568-73
NUTRITIONAL REVIEW.
Berta Friend
Natl Food Situation NFS 134: p. 21-25. Nov 1970.
1.941 S2F73
Carbohydrates, Energy, Fatty acids, Food supply, Nutrient values, Nutrition, Per capita consumption.
Abstract:This publication reviews trends in the nutrient levels of the national food supply, 1909-1970. Graphs depict comparative values for the types of nutrients available per capita per day, the consumption of food energy, protein, fats and carbohydrates, the distribution of energy yielding nutrients, and fatty acids and carbohydrate available per capita per day.

2569-73
BIOLOGICAL UTILIZATION OF IRON FROM SOURCES USED FOR FOOD ENRICHMENT.
James C Fritz
AFS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 18-19. Apr 1970.
A381 R31A
Digestion and absorption, Enrichment, Fortification, Iron, Iron-deficiency anemia.
Abstract: This article suggests that the high incidence of anemia in the United States can be reduced by: (1) using all available iron compounds; (2) raising the enrichment levels in cereal foods; and (3) fortifying more foods with an available source of iron.

2570-73
NUTRITION IN ACTION FOR THE CHILD (SLIDES).
Barbara Fry, Josephine Swanson
Ithaca, N.Y., Dept. of Human Nutrition and Food, Cornell University 34 slides, 35 mm., col. [n.d.].
TX364.N824 F&N AV
Activity learning, Basic nutrition facts, Class activities, School children (6-11 years), Teaching aids.
With 7 p. Script, can be used with the authors' "A teacher's guide to learning nutrition through discovery, K-6".
Abstract: These slides are intended for use in conjunction with the resource book, A teacher's guide to learning nutrition through discovery, K-6. It could also stand alone, as a visual aid to be used for example in teacher workshops, as an illustration of some of the ways nutrition can be brought alive for young children. They present simple classroom tests elementary school children (grades 4-6) can do to learn more about what's in foods. The unit concludes with a test of understanding of its contents.

2571-73
ADULT BONE LOSS, FRACTURE EPIDEMIOLOGY AND NUTRITIONAL IMPLICATIONS.
Stanley M Garn
Nutrition 27 (2): 107-115. Apr 1973.
389.8 N959
Aging, Bone disorders, Calcium, Deficiency diseases and disorders, Fluoride, Osteoporosis, Phosphorus, Professional education, Vitamin D.
Abstract: Persons concerned with feeding and other care programs for elderly persons should find this review article of present knowledge of adult bone loss and its implications for nutrition and for possiblities of fracture of interest. There are ethnic differences in amount of bone loss, osteoporosis, with age, Negroes having less than white persons. Levels of intake of calcium or phosphorus are not clearly related to bone loss. It appears that fluoride may prevent or retard bone loss and incidence of fracturing.

2572-73
WHAT SHOULD THE KIDS REALLY EAT; SPECIAL NUTRITIONAL NEEDS OF YOUNG CHILDREN.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TX361.C5G4 F&N (Nutrition and your family)
Adults, Basic nutrition facts, Food guides, Food habits, Infants (To 2 years), Preschool children (2-5 years), Snacks.
Abstract: This folder recommends daily food intake for little folk up to 6 years, and suggests to their mothers when, what and how to introduce new foods to gain acceptance of a wide variety of foods, and how to include snacks as integral parts of the day's nutrient intake.

2573-73
CEREAL: ONE OF THE 4.
General Mills, inc., Nutrition Service
Minneapolis 1 p. 1970.
TX393.G4 F&N
Adults, Breakfast cereals, Food groups, Food tables, content, Recommended Dietary Allowances.
Abstract: This folder discusses for adults why and how foods are divided into groups, and shows how in combination they meet the Recommended Dietary Allowances, cereal are given some emphasis, and major nutrients in average servings, enriched, are compared for bread, rice, macaroni and some breakfast cereals.

2574-73
AFTER THE KIDS HAVE GONE; SPECIAL NUTRITIONAL NEEDS FOR THE LATER YEARS.
General Mills, inc., Nutrition Service
Minneapolis, 1 p. [n.d.].
TX361.A3G4 F&N (Nutrition and your family)
Aging, Appetite, Basic nutrition facts, Food groups, Middle adults (35-64 years), Weight control.
Abstract: Some of the problems of diet and eating for older adults are presented in an imaginary dialogue between the nutritionist and a couple whose family is grown and married. Among the topics considered are changes in activity and energy needs, lack of appetite, eating alone, and problems with chewing. Would also be useful for the elderly.

2575-73
IF YOU KNOW WHAT'S GOOD FOR YOU; THE BASIC FOUR FOOD GROUPS.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TX364.G4 F&N (Nutrition and your family)
Adults, Basic nutrition facts, Food groups.
Abstract: This folder was written for a hypothetical mother who has just learned about the Basic Four Food Groups, and wants to know if she has been feeding her family inadequately. The information she is told includes sizes of portions of various foods in the different groups that equal one serving, good sources of vitamins A and C, and the value to the eater of "fun" foods.

2576-73
IS YOUR FAMILY EATING RIGHT; BALANCING YOUR FAMILY'S NUTRITION.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TX728.G42 F&N (Nutrition and your family)
Adults, Food groups, Menu planning, Nutrition, Snacks.
Abstract: A typical housewife and mother receives answers to her questions about how to use the basic four food groups to give her family appetizing square meals without excess calories from this folder. Suggestions for menus and snack foods using the food groups are included.

2577-73
FEEDING THE TEEN MACHINE; SPECIAL NUTRITIONAL NEEDS OF TEENAGERS.
General Mills, inc., Nutrition Service
Minneapolis, 1 p. [n.d.].
TX361.Y6G4 F&N (Nutrition and your family)
Adolescents (12-19 years), Adults, Basic nutrition facts, Breakfast, Diet improvement, Snacks.
Abstract: An imaginary conversation between a nutritionist and the mother of a teenager makes some suggestions for all such mothers for improving the nutritive value of their children's diet. Special emphasis is placed on snacks, breakfast, and girls who think they need to lose weight.

2578-73
PLANNING A GLUTEN RESTRICTED DIET.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 2 p. [n.d.].
RM237.9.G4 F&N
Adults, Gluten-restricted diets, Special groups, diets.
Abstract: For persons who are unable to eat gluten-containing foods, especially those with celiac disease, this flyer offers useful suggestions on foods to eat and foods to avoid, and some which may be tolerated.

2579-73
FOODS CONTAINING GOOD SOURCES OF IRON.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TX553.I7G4 F&N
Adults, Basic nutrition facts, Iron.
Abstract: Persons in charge of feeding programs for disadvantaged children, especially in locations where anemia is prevalent, should be able to make good use of this list of common foods that are good sources of iron.

2580-73
GUIA FUNDAMENTAL PARA COMIDAS AGRADABLES. (SPA)
General Mills, inc.,ANutrition Service
Minneapolis 1 p. [n.d.].
TX364.G42 F&N
Adults, Basic nutrition facts, Food groups, Food guides.
Title of Original: Basic guide to enjoyable eating.
Abstract: This one-page sheet lists amounts of foods from five food groups basic to good nutrition for persons of normal weight. The information covers all age groups from children to adults. This guide is available in both English and Spanish.

2581-73
FOOD SOURCES OF VITAMIN C; FOOD SOURCES OF VITAMIN A.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 2 p. [n.d.].
TX553.A8G4 F&N
Adults, Ascorbic acid, Basic nutrition facts, Vitamin A.
Abstract: This flyer offers the cook, homemaker, and meal planner a list of a variety of foods with serving size to provide 15 or 30 mg of ascorbic acid, or 300, 2,000, or 4,000 International Units of vitamin A.

2582-73
PLANNING FAT-CONTROLLED MEALS.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 16 p. 1972.
RM222.2.G4 F&N
Adults, Cholesterol-low diets, Fat-restricted diets, Menu planning.
Abstract: This booklet has been designed for physicians and patients, to help the latter to restrict the amounts of cholesterol and saturated fats in their diets. Foods and sizes of servings allowed from seven food groups are listed, along with some example meals. The reader is cautioned to follow the diet only on recommendation of a physician.

2583-73
MEAL PLANNING FOR YOUNG CHILDREN: NEW IDEAS FOR BUILDING LITTLE APPETITES.
General Mills, inc., Nutrition Service
Minneapolis, General Mills 24 p. 1966.
HQ784.E3G4 F&N
Adults, Child rearing practices, Food groups, Food habits, Meal planning, Menu planning, Preschool children (2-5 years).
Abstract: This booklet is a guide for mothers to help them train their young children in good eating habits. Among points considered are how to introduce new foods, eating out, between-meal eating, feeding problems, and how to deal with diet in sickness. Sample menus and menu planning with food groups are presented, as are hints to preserve food nutrients.

2584-73
YOUR BABY'S FOOD.
Georgia, Dept. of Public Service, Child Health Service
Atlanta, Child Health Service, Georgia Dept. of Public Service 18 p., illus. 1970.
RJ216.G4 F&N
Food preparation, Infant diets, Parent education.
Abstract: This booklet is given by public health nurses and physicians to support nutrition counseling of mothers. It is not usually given until after the child is six weeks old, so it concentrates on the feeding of food other than milk. The booklet outlines the "why, what and how" as well as some cautions for the additions of foods at the different age levels.

2585-73
FOOD PATTERNS OF SOME BLACK AMERICANS IN LOS ANGELES COUNTY; INCLUDING A METHOD FOR EVALUATING THE DIET.
Virginia M Gladney
Los Angeles, Los Angeles Community Health Services, Division 2 p. tables. 1972.
TX652.G56 F&N
Evaluation, Food habits, Food purchasing, Low income groups, Negroes, Pregnancy diets, Preschool children (2-5 years), Professional education.
Abstract: An inquiry in some detail into food practices of Blacks living in the U.S. South has been used as a basis for comparison with the food habits, including cooking and shopping, of low income Black families in Los Angeles County, with special reference to small children and pregnant women. Sample questionnaires and a table on evaluating such diets are included. The publication should be helpful to nutrition educators in other sectors of the country who work with such groups.

2586-73
A NATIONAL NUTRITION POLICY AND PROGRAM.
Grace A Goldsmith
Amer J Clin Nutr 26 (9): 901-906. Sept 1973.
389.8 J824
Food programs, Malnutrition, National surveys, Nutrition programs, Professional education, Program planning, United States.
Abstract: The President of the American Society for Clinical Nutrition addresses herself to nutrition problems in the United States and offers some suggestions for a national policy to be considered by government planners as professional nutritionist. Among the areas cited that need more attention are malnutrition nationally and internationally, feeding programs, nutritional surveillance, nutrition education for professionals, paraprofessionals and laymen, and coordination and expansion of U. S. government programs in nutrition.

2587-73
NUTRITION AND WORLD HEALTH; 1972 LENNA FRANCES COOPER MEMORIAL LECTURE.
Grace A Goldsmith
J Am Diet Assoc 63 (5): 513-518. Nov 1973.
389.8 AM34
Food supply, Malnutrition, Nutrition, Nutrition policy, Nutrition programs, Population growth, World problems.
Abstract: The magnitude of the world nutrition problem is not completely known. Figures for 1963 show that 20% to 80% of the population in developing countries was either undernourished or malnourished. Population growth and limited food supplies, especially in developing countries, compounds the problem. Malnutrition is even found in developed countries, though to a lesser extent than elsewhere. Various world food programs sponsored by the United Nations have gotten underway, but they only scratch the surface. Much more needs to be done. A global effort is essential to increase food production and distribute it more equitably, to provide technical assistance for agricultural and economic development, to educate nutrition personnel, to provide nutritional health services on a worldwide scale, and to control the rapid population expansion.

2588-73
FOOD FATS AND HEALTH.
Willis A Gortner
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric aRS 73 (67): 35-37. Apr 1970.
A381 R31A
Fats and oils, Fatty acids, Food habits, Food intake, Health.
Abstract: Fat content in the present-day American diet ranges from 39% for infants and children to 45% for adult males. The composition of this fat has been shifting over the past 20 years from one of mainly saturated fat to one of mainly unsaturated fat. The article discusses whether or not certain types of these fats are beneficial or deleterious to health and presents implications for the nutritionist, food technologist, and consumer.

2589-73
DIETARY ASPECTS OF HYPERLIPIDEMIA.
Antonia M Gotto, Lynne Scott
J Am Diet Assoc 62 (6): 617-625. June 1973.
389.8 AM34
Arteriosclerosis, Hereditary, Hyperlipoproteinemia, Hyperlipoproteinemia diets, Phenotype.
Abstract: The authors discuss the lipid hypothesis of arteriosclerosis (elevation of plasma cholesterol and/or elevated plasma triglycerides with normal cholesterol, leading to the development of arteriosclerosis) and dietary implications. Lipoproteins are the funcitonal transport carriers of all plasma lipids. Thus, hyperlipoproteinemias become critical in the etiology of arteriosclerosis. The five phenotypes of hyperlipoproteinemias are defined and their hereditary aspects noted; indications for dietary intervention are detailed; and dietary treatment by phenotype is summarized.

2590-73
MICROBIAL CONTAMINATION OF THE GUT: ANOTHER FEATURE OF MALNUTRITION.
Michael Gracey, Suharjono, Sunoto
Amer J Clin Nutr 26 (11): 1170-1174. Nov 1973.
389.8 J824
Bacteria, Diarrhea, Infections, Malnutrition, Preschool children (2-5 years), Professional education, Protein-calorie malnutrition.
Abstract: Malnourished preschool children in a developing country were found to have many more bacteria in the intestinal tract than well nourished children. These bacteria were considered to be contibuting to the diarrhea of these children. Professional nutritionists, and persons concerned with feeding programs for malnourished children should find this article of interest.

2591-73
NUTRITIONAL PROBLEMS IN THE SOUTH.
P W Grant
N C Sch Life Sci A P I Ser ser 46: p 73-83. Feb 1970.
281.9 N8122
Dietary surveys, Hunger, Nutrition, Socioeconomic status, Southern states.
Abstract: The article reviews various studies on hunger and nutrition levels in the South. Included are a nutrition survey by the North Carolina State Board of Health, observations on the preparation of the meal of the day in various Southern rural homes, a study on chalk and corn-starch eating by pregnant women in Alabama, a study of the dietary and nutritional problems of crippled children in five rural counties of North Carolina, reports of the patients of a doctor in Beaufort County, S.C., and the condition of Florida migrants. In a 1967-68 nutrition survey of 500-600 preschool children in

2592-73

Mississippi drawn from all socio-economic levels a summary of dietary findings and laboratory values for metabolites and nutrients was compiled. Information from the National Nutrition Survey covering Texas and Alabama is provided.

2592-73

SENSIBLE EATING: A 'BALANCED' DIET FOR BRITAIN.

J P Greaves

BNF Bull [1] (9): 16-23. Sept 1973.

TX341.B7 F&N

Basic nutrition facts, Food misinformation, Health foods, Nutrition education, Professional education, Sugar, Vitamins.

Abstract: Nutrition educators in the U.S. Should find much that applies to their teaching and counseling in this article written for and about their British counterparts and clients. The author feels nutrition education of the public should relate to foods rather than nutrients, for the latter approach has led to faddism. Health foods are not more nutritious or safe than less expensive counterparts. Aside from vitamins C and D, most major nutrients can be taken care of by taking care of calories. The chief nutrition problems in Britain (and, one might add, in the U.S.) are dental caries and obesity. The author makes a plea for an optimal diet which will include reduced consumption of sugar, fats and oils.

2593-73

FOOD HABIT RESEARCH: A REVIEW OF APPROACHES AND METHODS.

Louis E Grivetti, Rose Marie Pangborn

J Nutr Educ 5 (3): 204-207. July/sept 1973.

TX341.J6

Cultural factors, Food habits, Methodology, Professional education, Research.

Abstract: This review article for nutrition educators and other professionals evaluates the seven basic approaches to the study of food habits by various disciplines. The approaches are environmentalist, cultural ecological, regional, culture--history, functionalism, quantitative and clinical. The authors conclude no single approach is satisfactory, but the combination of several offers new dimensions for this type of research, with an extensive bibliography.

2594-73

PANEL: PROBLEMS ENCOUNTERED IN SCHOOL FOOD SERVICE.

Irene Grobstein, Patricia Boyd, Ben Madina

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 51-54. June 21/july 2, 1971.

LB3479.U5U8 F&N

Attitudes, Children, Food habits, School food service.

Abstract: This paper presents information from a panel discussion on problems encountered in school food service. Children's attitudes toward foods, diet considerations for a diabetic child, a breakfast program in an elementary school in Salt Lake City, and food habits of the Navajos are included.

2595-73

GUIDE FOR LEADERS. (SPA)

Berkeley, University of California Cooperative Extension posters, leaders and staff guides, recipe and fun sheets. 1973.

TX364.G8 F&N

Basic nutrition facts, Cartoons, Classroom games, Instructional aids, School children (6-11 years).

Title of Original: Guia para los lideres.In Spanish.

Abstract: The key ideas in nutrition are nine cartoon characters representing major nutrients personified, such as Paul Protein, Carlos Calcium, and other friends. Each key nutrient is accompanied by a leader's guide with learning activities, goals, recipes and "fun sheets" to evaluate learning. This version in Spanish is suitable for children 8 to 10 years.

2596-73

ARM ANTHROPOMETRY IN NUTRITIONAL ASSESSMENT: NOMOGRAM FOR RAPID CALCULATION OF MUSCLE CIRCUMFERENCE AND CROSS-SECTIONAL MUSCLE AND FAT AREAS.

J M Gurney, D B Jelliffe

Amer J Clin Nutr 26 (9): 912-915. Sept 1973.

389.8 J824

Body composition, Measurement, Muscles, Nomographs, Nutritional status, Professional education, Proteins.

Abstract: This brief article presents, actual size, a nomogram which with the use of a straight-edge determines arm muscle circumference form measures of arm circumference and triceps fat fold. Arm muscle circumference is an indicator of the body's protein reserve. For nutritionists and other survey workers.

2597-73

THE PROBLEM OF IRON DEFICIENCY ANEMIA IN PRESCHOOL NEGRO CHILDREN.

Margaret F Gutelius

Am J Public Health 59 (2): 290-295. Feb 1969.

449.9 AM3J

Deficiency diseases and disorders, Fortification, Iron, Iron-deficiency anemia, Milk, Negroes, Nutritional deficiencies, Preschool children (2-5 years)., Research.

Extract: In a series of 460 preschool Negro children from low income families, 133, or 29 per cent, were found to have hemoglobin levels below 10 gm per 100 ml and almost one half were below 10.5 gm per 100 ml. These children were a select group who had been receiving well-child care, but none had ever had a hemoglobin determination previously. The prevalence of anemia (hemoglobin levels below 10.0 gm per 100 ml) was high by six months of age, reached a peak of 65.0 per cent in those children who were 12 to 17 months of age, and then fell off rapidly in the older age groups. Since individual supervision in well-child clinics has failed to solve the problem of iron deficiency anemia during the past 30 years, it seems imperative that 10 to 12 mg of iron per day should be provided in the dietary milk as a public health measure.

2598-73

INTRODUCTORY NUTRITION; BASIC PRINCIPLES OF NUTRITION; PART I. 32d ed.

Helen Andrews Guthrie

St. Louis, C. V. Mosby 511 p. illus. 1971.

TX354.G8 F&N

Age groups, Dietary standards, Food fads, Food selection, Nutrition education, Nutritional status, Textbooks, Weight control.

Abstract: This textbook deals with the fundamentals of nutrition and its effects on bodily processes. Individual nutrients are discussed in detail. Various types of diets and meals are considered, especially for specific conditions (infancy, old age, pregnancy, etc.). Written on a college level.

2599-73

BIOCHEMICAL INDICES OF NUTRITION REFLECTING INGESTION OF A HIGH PROTEIN SUPPLEMENT IN RURAL GUATEMALAN CHILDREN.

Jean-Pierre Habicht, Judith A Schweden, Guillermo Arroyave

Amer J Clin Nutr 26 (10): 1046-1052. Oct 1973.

389.8 J824

Biochemistry, Growth, Guatemala, Height-weight ratio, Incaparina, Malnutrition, Nutritional status, Professional education, Protein-rich mixture.

Abstract: Preschool children in rural Guatemala were givena daily high protein supplement for one year. The supplement permitted growth in these children similar to that of well nourished children in the United States, despite known problems of environmental sanitation and disease. Status with respect to both vitamin A and riboflavin were also significantly improved in those receiving the supplement. Of interest to professional nutritionists and those concerned with feeding programs for disadvantaged children.

2600-73

NUTRITION IN PREGNANCY--A CRITIQUE.

Howard N Hacobson

J Amer Med Assoc 225 (6): 634. Aug 6, 1973.

R15.A48 F&N

Pregnancy and nutrition, Professional education, Recommended Dietary Allowances, Weight gain.

Abstract: This brief article for the physician and other health professionals reappraises current medical thinking on weight gain and nutrient requirements during pregnancy, as outlined in the 1973 Recommended Dietary Allowances. Recent federal food programs are beginning to assure sufficient nutritious foods to all pregnant women. Optimum weight gain for the pregnancy is set at about 10.8 kg.

2601-73

HEIGHT AND WEIGHT OF CHILDREN: SOCIOECONOMIC STATUS, UNITED STATES.

Peter V V Hamill, Francis E Johnston, Stanley Lemeshow

U.S., Public Health Service, Health Services and Mental Health Administration

Washington, GPO 87 p., tables. Oct 1972.

RJ131.H3 F&N (Vital and health statistics. Series 11, no. 119)

Growth charts, Height-weight tables, Measurement, Professional education, School children (6-11 years), Socioeconomic status.

Abstract: This report directed toward professional nutritionists evaluates variations in height and weight of U.S. children in relation to parents' income and educational level, and to rural or urban location. The data are from the National Health Survey of 1963-65. The discussion considers growth of other populations, role of genetic factors in growth, and concludes that as long as a child's family is above a certain economic level his potential for growth has no relation to his environment.

2602-73

MALNUTRITION IN THE WESTERN UNITED STATES.

R G Hansen

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 28-30. June 21/july 2, 1971.

LB3479.U5U8 F&N

Malnutrition, United States.

Abstract: This paper discusses the determination of nutritional adequacy in the U.S., particularly in the Western states. Biochemical test showed that varying percentages of the population are deficient in essential nutrients such as fluoride, iodized salt, iron, calcium and the A and B vitamins. Some corrective measures for improvement of nutrition and a discussion on the problems involved in the consumption of flour in which too high a percentage of wheat has been extracted are included.

2603-73

HEREDITARY GALACTOSEMIA.

R G Hansen

J Amer Med Assoc 208 (11): 2077-2082. June 16, 1969.

R15.A48 F&N

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Blood disorders, Carbohydrate metabolism disorders, Chemistry, Demography, Enzymes, Galactosemia, Hereditary factors, Medical factors, Metabolism.
Abstract: This is a technical, scientific discussion of galactosemia, a disorder resulting from a hereditary defect of the enzyme necessary for proper metabolism of the sugar, galactose. It affects one in every 20,000 children at birth. If not diagnosed, it is often fatal or leads to eye cataracts and mental retardation. If galactose is withheld at birth, the subject may grow and develop almost normally. Chemical means are now available for identification of galactosemia and the probable parent carrier of the disease.

2604-73
AN INDEX OF FOOD QUALITY.
R Gaurth Hansen
Nutr Rev 31 (1): 1-7. Jan 1973.
389.8 N953
Caloric values, Energy, Food quality, Nutrient content determination, Nutrient intake, Nutrient quality determination, Nutrient values, Recommended Dietary Allowances.
Abstract: What people eat and why depends partly upon a food's nutritive value and partly upon such variables as income, personal preferences, and physical problems (if any). Consumers, food processors, regulatory agencies, and nutritional scientists would all profit from a properly defined index of food quality. The prime consideration in forming such an index should be nutrient density, especially with regard to energy; protein; vitamins A, B1, B2, B6, B12, C, D, E; folacin; niacin; calcium; phosphorus; and iron. Other nutrients, of course, must be added to the inventory when they appear in particular foods. Nutrient ratios must also be compiled. For example, fruits and vegetables in general have high nutrient/calorie ratios but low caloric contents. Thus, their potential contribution to a balanced diet may be overstated by the RDA system.

2605-73
HOW TO SAVE BABIES FOR TWO DIMES A DAY.
Virginia M Hardman
Redbook Mag 140 (6): 68, 70, 72-75. Apr 1973.
AP2.A3R4 F&N
Adults, Brain damage, Food programs, Infant feeding, Low income groups, Malnutrition, Pregnancy diets, Supplemental feeding programs.
Abstract: This article for lay readers describes a hospital-community program to treat and prevent malnutrition in infants and their low-income mothers in a large southern city. Supplemental feeding programs are part of the "cure," as is treatment in the hospital. Doctors in the nutrition division "prescribe" the food. The cost to the government and community of this food is small, as the title of the article indicates, and its expenditure prevents brain damage and growth stunting that affect severely malnourished infants and small children.

2606-73
MEDIUM-CHAIN TRIGLYCERIDES.
Robert W Harkins, Herbert P Sarett
J Amer Med Assoc 203 (4). Jan 22, 1968.
R15.A48 F&N
Analytical methods, Chemical composition, Chemical properties of food, Digestion and absorption, Fats and oils, Fatty acids, Food analysis, Triglycerides.
Abstract: A medium-chain triglyceride mixture (MCT) has recently become available, providing a special source of fat containing octanoic and decanoic fatty acids. These triglycerides are digested and absorbed differently from the long-chain triglycerides that comprise most dietary fats. Medium-chain triglycerides are rapidly hydrolyzed and fatty acids are quickly absorbed into the mucosal cell without reesterification, the fatty acids move from the mucosal cell into the portal circulation. This combination of features indicates that MCT may be useful in the nutritional management of a variety of disorders characterized by impaired hydrolysis and absorption of conventional dietary fats.

2607-73
INCREASING THE USEFUL LIFE SPAN.
Denham Harman
Food and Nutr News 41 (6): 1,4. Mar 1970.
389.8 F7332
Aging, Elderly (65 + years), Geriatric diets, Geriatrics, Nutrition, Research.
Abstract: In terms if increasing the human life span, the most that can be achieved by further disease-oriented biomedical research is about 15 years. Future increases in life span must come as the result of inhibiting the rate of biological deterioration. Deterioration is thought to be caused in part by chemical-physical processes called free radical reactions. It might be possible, by acceptable dietary means, to increase life span by decreasing the more-or-less random free radical reactions. Several free radical reaction inhibitors (2-mercaptoethylamine, butylated hydroxytoluene, and santoquin) used in laboratory tests have increased the mean life span of mice by 30%-45% in human terms, this would be a life expectancy of 100 years. A diet selected to minimize random endogenous free radical reactions may increase the life span by 5 or more years, with accompanying increases in years of healthy, useful activity.

2608-73
MENU RUMMY (GAME).
Evelyn D Marne, V Joseph McAuliffe
Minnesota,aUniversity, Agricultural Extension Service
St. Paul, Univ. of Minn., Agric. Ext. Serv. game, 1 deck of 53 cards, with instructions. 1970.
TX364.M4 F&N AV
Educational games, Menu planning, Nutrition education.
Abstract: This card game is designed for the upper elementary and secondary school levels. The cards contain food words such as "fried chicken" and "milk," Meals are to be devised from the collected cards and then discussed by the group. Three or four persons can play the game.

2609-73
NEW MILEPOSTS IN NUTRITION.
E B Hayden
Cereal Sci Today 18 (5): 120-123, 148. May 1973.
59.8 C333
Breakfast, Breakfast cereals, Enrichment, Food habits, Nutritional labeling, Nutritional surveys, Professional education, Recommended Dietary Allowances.
Abstract: The contributions that breakfast cereals can make to the day's nutrient intakes, alone and combined with milk, are described in this article for professionals, which also discusses cereal enrichment over the years. More than 85% of ready-to-eat cereals are now vitamin-fortified. The percentages of the Recommended Dietary Allowances obtainable from them are compared with those from other types of breakfasts. Studies of breakfast patterns of Americans indicate some 10% eat no breakfast, and another 4% takes only coffee. Other points touched on are the nutritional information presented on cereal packages, and a brief discussion of the ten-state nutrition survey.

2610-73
ON THE PATHOPHYSIOLOGY OF VITAMIN A DEFICIENCY.
K C Hayes
Nutr Rev 29 (1): 3-6. Jan 1971.
389.8 N953
Deficiency diseases and disorders, Growth, Professional education, Research, Vitamin A.
Abstract: This article for the professional nutritionist outlines roles other than in vision which are performed in the body by vitamin A. It plays a direct role in the growth process, in associatiation with the body's utilization of protein, especially at the time when cells are being differentiated, and in infection. Teachers may find the material in this article adaptable to teaching high school science classes, and nutrition educators should also find it of interest.

2611-73
ADOLESCENT NUTRITION AND GROWTH.
Felix P Heald
New York, Appleton-Century-Crofts of Meredith Corp. 258 p. 1969.
RJ140.A3 F&N
Adolescents (12-19 years), Body composition, Energy metabolism, Growth charts, Nutrition, Obesity.
From the preface: -this collection of papers is the outcome of two seminars on nutrition and growth in adolescence that were held in Washington, DC during the springs of 1966 and 1967.
Abstract: This collection of 18 chapters is the result of two seminars on nutrition and growth during adolescence. Special topics relating to the nutrient requirements of the adolescent during the growth spurt have been chosen. One of the key topics discussed is obesity and its many interrelationships with other physiological conditions. Other topics included are athersclerosis, stress, body composition changes and energy balance.

2612-73
ARE WE GETTING TOO MUCH OUT OF FOOD?
K W Heaton
Nutrition 27 (3): 170-183. June 1973.
389.8 N959
Carbohydrates, Energy metabolism, Fiber, Gastrointestinal tract, Professional education, Weight control.
Abstract: A gastroenterologist takes a look at the refinement of carbohydrates and discusses some of the implications of a lack of fiber on health and disease in this article for the professional nutritionist. "getting too much out of food" means increased energy intake due to overconsumption of such foods and the fact that 4% more energy is absorbed from the intestine on a low-fiber than on a high-fiber diet. The article reminds the reader that other factors than chemical composition of foods need to be considered.

2613-73
SOLE FOODS AND SOME NOT SO SCIENTIFIC EXPERIMENTS.
D M Hegsted, Lynne Ausman
Nutr Today 8 (6): 22-25. Nov/dec 1973.
RA784.N8
Experiments, Nutrient values, Toxicity.
Abstract: Elaborate experiments have been devised for the purpose of showing that one or another popular food is, in fact, toxic. The authors have duplicated these "Scientific"experiments and drawn several conclusions useful in responding to some of the popular nutrition science in the lay press.

2614-73
PROBLEMS IN THE USE AND INTERPRETATION OF THE RECOMMENDED DIETARY ALLOWANCES.
D M Hegsted
Ecol Food Nutr 1 (4): 255-265. Sept 1972.
TX341.E3
Basic nutrition facts, Nutrients, Professional education, Recommended Dietary Allowances.
Abstract: This article is a critical examination by a nutrition scientist of the statement that the Recommended Dietary Allowances are intended to serve as goals for planning food supplies and for the interpretation of food consumption of groups of people. Nutritionists, dietitians, and those charged with feeding groups of people should be aware of some of the points emphasized by the author, particularly why the allowances need to be established above an estimate of average requirement, and why consumption below that level is not to be equated with malnutrition.

2615-73
DEPRIVATION SYNDROME OR PROTEIN-CALORIE MALNUTRITION.
D M Hegsted
Nutr Rev 30 (3): 51-54. Mar 1972.
389.8 N953
Child development, Deficiency diseases and disorders, Developing nations, Diet improvement, Food supply, Growth, Malnutrition, Physical development, Protein-calorie malnutrition.
Abstract: In recent years, the term "protein-calorie malnutrition" has replaced "protein malnutrition" as a more accurate description of the condition suffered by children in developing countries. But acceptance of this term has not had much effect on thinking or planning. People use the term "protein-calorie" and then proceed to discuss only protein; whereas the malnutrition syndrome itself is much more complex. To most people, even the term "malnutrition" carries the implication that the condition is caused by an insufficient food supply, and that food alone will be effective in care or prevention. This is far from certain. The whole malnutrition cycle is far too complex for so simple an answer; and science has yet found little evidence as to the causes of retarded child development in less developed countries. The food available to young children must be improved; but actual success in overall "diet improvement" can be measured only by a decrease in morbidity and mortality, and an increase in normal growth and development.

2616-73
FACTS ABOUT FOODS.
Heinz, H J Co.
Pittsburgh, H J Heinz Co. 31 p., tables. 1970.
TX364.H4 F&N
Basic nutrition facts, Food composition, Food groups, Nutrient sources, Recommended Dietary Allowances.
Abstract: This pamphlet discusses the role nutrients play in good health--including a description of the basic food groups. Food composition tables include Heintz food products and baby foods, and a general table of commonly consumed foods.

2617-73
THIS HUNGRY WORLD.
Elizabeth S Helfman
New York, Lothrop, Lee & Shepard Co. 160 p., illus. with photographs. 1970.
HD9000.5.H4 F&N
Deficiency diseases and disorders, Developing nations, Food production, Food supply, Green Revolution, Hunger.
Abstract: This book portrays the problems of hungry people using some information from "Hunger, U.S.A." It includes a discussion of over-population and use and abuse of land, water and air. World food problems become clear through discussion of new land for food, better plants and animals, new foods and the green revolution.

2618-73
VITAMIN B6 STATUS IN PREGNANCY.
Sigfried Heller, Richard M Salkeld, Wilhelm F Korner
Amer J Clin Nutr 26 (12): 1339-1348. Dec 1973.
389.8 J824
Fetal growth, Nutritional status, Pregnancy diets, Professional education, Pyridoxine.
Abstract: Using a specific enzyme test, these research workers found a biochemical depletion of vitamin B6 coenzyme in 40 to 60% of 458 pregnant women. While no evidence has been found for ill effects on either mother or offspring with equivocal pyridoxine status, animal experiments have demonstrated the need for this vitamin for normal fetal development and postnatal growth. The authors recommend pyridoxine supplementation for about 50% of pregnant women in order to maintain normal coenzyme level. For professional nutritionists.

2619-73
COMMUNICATION: THE ART OF SELLING IDEAS.
T W Henderson
Cajanus 6 (5): 175-180. July/Sept 1973.
RA784 .A1C3
Attitudes, Behavioral objectives, Communication (Thought transfer), Communication skills, Professional education.
Abstract: This article for nutritionists and dietitians analyses effective communication of nutrition or other information, and points to be considered in maximal effectiveness. The communicator needs to know the attitudes, education and preferences of the audience. The message must be presented so that the communicator's meaning gets through to the recipient. Communication is complete only when the audience has taken some action as a result of the message. Some basic tenets of salesmanship are recommended to enhance the effectiveness of communication.

2620-73
TRACE MINERALS.
D G Hendricks
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 22. June 21/july 2, 1971.
LB3479.U508 F&N
Minerals, Trace elements.
Abstract: This paper discusses the function and food sources of some microminerals thought to be essential for normal body functioning.

2621-73
GROWTH RATE, NUTRIENT INTAKE AND "MOTHERING" AS DETERMINANTS OF MALNUTRITION IN DISADVANTAGED CHILDREN.
Ray Hepner, Norma C Maiden
Nutr Rev 29 (10): 219-223. Oct 1971.
389.8 N953
Adolescents (12-19 years), Behavior, Disadvantaged groups, Infants (To 2 years), Malnutrition, Nutrient intake, Preschool children (2-5 years), Professional education.
Abstract: Levels of serum nutrients in disadvantaged children correlated strongly with the quality of mothering they received, in this study of low income groups in Baltimore, Maryland. All children pass through three growth spurt stages, which may precipitate malnutrition if intakes are already equivocal. However, these workers postulate that adequate mothering is protective to the child under the combined stress of rapid growth and low quality nutrients, whereas inadequate mothering is not, even if the child receives a better diet. Of interest to nutritionists and others concerned with child feeding, child care and rehabilitation programs.

2622-73
KEITH AND TOMMY CLIMB TO A NEW LIFE.
Vic Herman
Indianapolis, Eli Lilly comic book, 16 p., col. 1967.
RC660.H4 F&N (Untitled series, vol. 2, no. 1)
Basic nutrition facts, Comic books, Diabetes mellitus, Diets for special conditions, Insulin, School children (6-11 years), Summer programs.
Abstract: In this comic book written for school-age children, a boy with diabetes learns at a summer camp how to take care of his diabetes himself and enjoy a normal life. Diet, exercise, and proper precautions to follow in self-administering insulin are emphasized.

2623-73
FOOD GUIDES--WHERE DO WE GO FROM HERE?
Mary M Hill
Nutr Program News p 1-8. March-April 1973.
1.982 A2N955
Food groups, Food guides, Meal patterns, Nutrient intake, Nutrients, Nutrition education.
Abstract: With the advent and increased consumption of pre-prepared and otherwise processed foods, it has become harder to determine an individual's nutrient intake. Food manufacturers are reluctant to release their formulas, which makes it well nigh impossible to judge the nutritive value of processed food items. This being the case, food guides will have to be revised, a useful food guide must indentify (1) the basic food groups, (2) the food items included in each group, (3) the recommended amount of each food for various age groups and pregnant/nursing women, and (4) the nutrient contribution each food group makes to one's daily diet. A revised food guide must adequately inform consumers about the value of processed foods and mixed dishes. Furthermore, a food's nutritive value depends on it's condition at time of purchase, how it is prepared and cooked, and the energy needs of the specific individuals who eat it. This article suggests ways of up-dating traditional food guides and provides a list of publications and other materials that provide sound information on diet improvement.

2624-73
NUTRITION EDUCATION IN ELEMENTARY SCHOOL PROGRAMS.
Mary M Hill
Nutr Program News p. 1-4. Mar/Apr 1969.
1.982 A2N955
Behavior change, Elementary schools, Nutrition education, Organization, Program evaluation, Program planning, School administration, School lunch programs, Student participation.
Abstract: This issue contains information about sequential nutrition education programs that have been established over the years by nutrition education research. It is recommended that nutrition education programs involve school administrators, nutritionists, teachers, school lunch personnel, medical staff, and--most importantly--parents. The objective of the program should be to produce a change in student (and parent) behavior, from poor to good eating habits.

2625-73
SHAPE YOUR FUTURE (CHARTS).
Marie S Hindman
Clemson University, Cooperative Extension Service
Clemson, SC, Clemson University Cooperating with United States Department of Agriculture 16 charts, 8 1/2"x11". 1972.

TX355.S45 F&N AV
Activity learning, Adolescents (12-19 years), Basic health facts, Basic nutrition facts, Cartoons, Class activities, Instructional materials, Teaching aids.
With 68 p. Leader's guide.
Abstract: These ten units are intended to be used in group meetings as a personal development program for high school boys and girls with lessons on food and nutrition, personal grooming and personality development.

2626-73
PUTTING GOOD NUTRITION INTO PRACTICE--YOUR PRACTICE.
Margaret M Hinkle
Ohio Dental J 47 (2): 22-23. Mar 1973.
RK1.035 F&N
Basic health facts, Dental health, Nutrition education, Professional education.
Abstract: This nutritionist challenges the dental profession to incorporate nutrition guidance in dental counseling, and offers sound reasons why it is important and beneficial. The article offers practical suggestions on how nutrition counseling can be done as part of normal patient procedure, and suggests resources to use in counseling.

2627-73
VITAMIN E AND CORONARY HEART DISEASE.
Robert E Hodges
J Am Diet Assoc 62 (6): 638-642. June 1973.
389.8 AM34
Coronary heart disease, Health beliefs, Vitamin E.
Abstract: Dr. Wilfrid Shute of Canada is a proponent of the use of vitamin E (alpha-tocopherol) in treating patients with various heart conditions and by healthy people to prevent coronary heart disease. The claims have been accepted by the lay public, and vitamin E is presently enjoying status as a "do-it-yourself" form of therapy. While it is considered an essential nutrient and a recommended allowance has been established, human requirements have not yet been determined. It is felt, nevertheless, that the American diet contains sufficient vitamin E to meet needs. Claims by Dr. Shute for the efficacy of vitamin E are based largely on his clinical observations. In controlled studies, it has not been possible to confirm these claims.

2628-73
HOUSEHOLD DIETARY LEVELS DOWN.
Forecast Home Econ 13 (9): F-13. May/June 1968.
321.8 H752
Consumer education, Diet patterns, Food habits, Food selection, Nutrient intake, Nutrition education, Surveys.
Abstract: A 1968 report issued by the USDA stated that in 1965, 50% of surveyed households had good diets, 30% fair, and 20% poor diets. A similar survey in 1955 showed 60% with good diets and only 15% with poor diets. One reason for the drop seems to be a decrease in consumption of milk, milk products, and fruits and vegetables. Nutrients most commonly lacking were calcium, vitamin A, and ascorbic acid (vitamin C). More poor diets were found among-low-income families, but 10% of households with over $10,000 in income also had poor diets. It is concluded that despite the abundance of food in the U.S., Americans do not know how to choose food that is nutritionally valuable. This indicates a need for widespread programs in nutrition education.

2629-73
KEEPING YOUNG AND LIVING LONGER; HOW TO STAY ACTIVE AND HEALTHY PAST 100.
Josef P Hrachovec
Los Angeles, Sherbourne Press 244 p. [c1972].
RA776.5.H7 F&N
Adults, Aging, Basic health facts, Basic nutrition facts, Cardiovascular disorders, Exercise, Longevity, Psychology, Weight control.
With a special appendix: how to survive a heart attack bibliography: p. 220-232.
Abstract: The author, a scientist who does research on aging, has written this book for lay readers to answer most of the usual questions about keeping young, living longer, dieting and exercise. The viewpoint is what can and cannot be done to maintain one's health, looks and vigor as long as possible. They include proper diet and exercise. An appendix on how to survive a heart attack is included.

2630-73
VITAMIN C--A MULTIFUNCTIONAL MYTH?
R E Hughes
BNF Bull 9, 24-27. Sept 1973.
TX341.B7 F&N
Ascorbic acid, Basic nutrition facts, Food fads, Food misinformation, Nutrient requirements, Professional education, Viral infections.
Abstract: In this article for the professional nutritionist claims for benefits to be obtained from consuming large doses of vitamin C are considered. The author believes that, unlike the guinea pig which can obtain large amounts of the vitamin from its herbivorous diet, man has adapted to a small intake, and larger doses would seem unnecessary. He points out, too, that long-term effects of massive doses are not yet known in a species which has effectively adapted to survival on low intakes of the vitamin.

2631-73
A CRITICAL APPRAISAL OF THE PROTEIN NEEDS OF HUMAN BEINGS AND DOMESTIC ANIMALS.
ISU Nutrition Symposium on Proteins, Ames, 1972
Ames, Nutrition Sciences Council 272 p. illus. 1972.
TX345.I58
Nutrition, Proteins, Symposia.
Available from NAL. Includes bibliographies.

2632-73
RELATION OF PRENATAL CARE TO BIRTH WEIGHTS, MAJOR MALFORMATIONS, AND NEWBORN DEATHS OF AMERICAN INDIANS.
B Y Iba, J D Niswander, L Woodville
Health Serv Reports 88 (8): 697-701. Oct 1973.
R11.H4 F&N
American Indians, Congenital malformations, Death rate, Infants (To 2 years), Pregnancy and nutrition, Weight.
Abstract: Because prenatal nutrition has been reported to be associated with birth weight and prematurity, records of Indian births in Public Health Service hospitals were studied. After genetic and other environmental factors influencing birth weight, malformations and deaths of newborns were accounted for, prenatal care was significantly associated with birth weights and newborn deaths, but not with malformations. For professional nutritionists.

2633-73
THE NUTRITIONIST CARING FOR MALNOURISHED CHILDREN.
Susana J Icaza
J Am Diet Assoc 63 (2): 130-133. Aug 1973.
389.8 AM34
Children, Dietetic interns, Family environment, Guatemala, Malnutrition.
Abstract: The malnourished child is a symptom of ignorance and its socioeconomic consequences, and hospital treatment of such a patient must include an educational program for the family. If the child's environment is not changed, recurrence of the condition and re-hospitalization will result. Dietetic interns in Guatemala work with malnourished children in pediatric wards. They are concerned not only with the child's diet and food intake record, but interview the family member who cares for the child and make follow-up home visits. When indicated, the child and his mother may be referred to mothercraft centers, where a program of nutrition education and family care is designed to improve family life. Other aspects of child care and nutritional improvement include the provision of supplementary foods, if needed, help with modified diets, and educational programs for health personnel at all levels. In essence, a single-purpose, multiple approach by the health team is needed to solve the family problem represented by the malnourished child.

2634-73
KEY IDEAS IN NUTRITION.
Joanne Ikeda
Berkeley, University of California Cooperative Extension 80 p., looseleaf, 9 posters, 20" x 26". 1972.
TX364.I38 F&N
Basic nutrition facts, Nutrition education, School children (6-11 years), Teaching aids.
Abstract: These key ideas use nine cartoon "nutrient" characters--Paul Protein, Carlos Calcium, etc.--to emphasize nutrients likely to be low in the diet. For each key idea there is a leader's guide containing goals, learning activities, recipes and "fun sheets" (a method of evaluation). The material has been pretested with low-income volunteers, classroom teachers and teenage leaders. The level is suitable for children aged 8 to 10 years.

2635-73
IMPROVEMENT OF THE NUTRITIVE QUALITY OF FOODS--GENERAL POLICIES.
J Amer Med Assoc 225 (9): 1116-1118. Aug 27, 1973.
R15.A48 F&N
Enrichment, Formulated foods and specialized products, Fortification, Fortified foods, Professional education.
Abstract: The Council on Foods and Nutrition of the American Medical Association periodically issues policy statements on principles of nutrient improvement which they endorse. In this article for the professional nutritionist they consider improvement of conventional, formulated and fabricated foods through enrichment, and offer guidelines for doing this.

2636-73
EVIDENCE FOR INTESTINAL MALABSORPTION OF IODINE IN PROTEIN-CALORIE MALNUTRITION.
Y Ingenbleek, C Beckers
Amer J Clin Nutr 26 (12): 1323-1330. Dec 1973.
389.8 J824
Africa, Goiter, Iodine, Malabsorption syndromes, Preschool children (2-5 years), Professional education, Protein-calorie malnutrition.
Abstract: The absorption of iodine by 24 malnourished Senegalese children 2 years old was found to be significantly lower than in well nourished children with properly functioning thyroid glands, the malabsorption appears to be partly related to changes in the intestinal wall brought about by protein and calorie deprivation. Since considerable losses of administered iodine were observed in the feces, the authors conclude iodine given by mouth may not satisfy the phyiologic needs of such malnourished children. For professional nutritionists.

2637-73
SYMPOSIUM: SEED PROTEINS.
Symposium on Seed Proteins, Los Angeles, 1971
G D Inglett
Westport, Conn., AVI Pub. Co. 320 p. illus. 1972.
TX553.P7S9 F&N
Chemistry, Food processing, Nutrients, Proceedings, Proteins, Proteins, plant, Research, Seeds, Symposia.
Includes bibliographies.
Abstract: This book records the proceedings of a 1971 symposium on seed proteins, sponsored by the American Chemical Society's Agricultural and Food Chemistry Division. The papers deal with important aspects of seed proteins--their synthesis, properties, and products after processing. Areas of current interest and the latest technological progress receive particular emphasis. Contributors to the symposium represent the disciplines of agronomy, biochemistry, chemistry, economics, engineering, food science, genetics, industrial technology, molecular biology, and nutrition.

2638-73
WHAT DO WE KNOW ABOUT ALLERGIES?
Michael H K Irwin
New York, Public Affairs Committee 28 p. 1972.
RC584.I7 F&N (Public Affairs Committee. Pamphlet no. 486)
Adults, Allergies, Basic health facts.
Abstract: This pamphlet for the public discusses causes and describes symptoms of the more common allergies. There are allergies specifically caused by foods, and specific symptoms known to result from ingestion or contact with a specific food.

2639-73
WATCH YOUR BLOOD PRESSURE!
Theodore Irwin
New York 28 p. 1972.
RC685.H8I7 F&N (Public Affairs Committee. *PUBLIC affairs pamphlet no. 483)
Adults, Basic health facts, Diets for special conditions, Hypertension.
Abstract: A pamphlet for the layman on the whys and hows of the several kinds of hypertension, and how they are diagnosed and treated. Diet and exercise are among the most important treatments.

2640-73
PREGNANCY IN SCHOOL GIRLS--PART 2.
Howard N Jacobson
Food and Nutr News 41 (9): 1,4. June 1970.
389.8 F7332
Adolescents (12-19 years), Diets for special conditions, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.
Abstract: Nutrition and human pregnancy is a sorely neglected subject. Scattered evidence shows that nutritional therapy during an adolescent girl's pregnancy can better her own health and the outcome of her pregnancy in a study of the complete dietary records of 14 pregnant high school girls, it was found that 7 had calorie intakes below two-thirds of the RDA, 3 had protein intakes below two-thirds, and 12 had calcium intakes below two-thirds. When their pregnancies were evaluated, it was found that not one of them had a trouble-free pregnancy. Because of society's punitive attitudes toward early pregnancy, especially in unwed girls, adolescents are often denied medical care and psycological counselling, and they are usually forced to discontinue their education. The White House Conference on Food, Nutrition and Health has made recommendations for eliminating these restrictive practices.

2641-73
PREGNANCY IN SCHOOL AGE GIRLS--PART 2.
Howard N Jacobson
Food and Nutr News 41 (8): 1,4. May 1970.
389.8 F7332
Adolescents (12-19 years), Diets for special conditions, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.
Abstract: A pregnant high school girl is faced with a host of complicated personal, emotional, familial, educational, and health problems which can jeopardize her future well being. There are also serious and potentially tragic implications for her offspring. Health aspects of adolescent pregnancy began to receive special attention when alarming infant mortality and morbidity statistics for the U.S. were published in the 1960s. Since then, various government and private organizations have sponsored special groups to study and problem. New insights about the psychological and nutritional status and needs of pregnant teenagers have come to light. Research has found that the nutritional status of adolescents in the U.S. is such as to contribute unfavorably to the outcome of pregnancy as reflected by maternal mortality and morbidity and by perinatal and infant mortality and morbidity.

2642-73
NUTRITION SCOREBOARD: YOUR GUIDE TO BETTER EATING.
Michael Jacobson
Washington, Center for Science in the Public Interest 102 p. July 1973.
TX353.J3 F&N
Adult nutrition education, Basic nutrition facts, Consumer education, Food industry, Instructional aids.
Abstract: This book proposes a system to rate foods based on certain nutritional characteristics, as a means of indicating nutritional qualities for the consuming layman. Positive credit is given to protein, naturally occurring carbohydrate, vitamin A, thiamine or pyridoxine, riboflavin, niacin, ascorbic acid, iron, calcium or magnesium, and trace minerals, and penalizes foods containing added sugar, and saturated or high levels of fat. The book acknowledges that only a limited number of nutrients are included in the system. Contribution of specific nutrients to the system is not indicated. The author is critical of the food industry, and makes a plea for a national nutrition policy.

2643-73
THE CHEMICAL ADDITIVES IN BOOZE.
Michael Jacobson, Joel Anderson
Center for Science in the Public Interest
Washington, D.C., Center for Science in the Public Interest 38 p. Sept 1972.
TX597.J3 F&N
Additives and adulterants, Alcoholic beverages, Beer, Chemicals, Consumer education, Food industry.
Atstract: While discussing effects of alcoholic beverages on consumers, the authors of this booklet point out the dangers to health of the chemical additives used in their manufacture, and criticize the industries producing these beverages for lack of concern about their safety.

2644-73
EATER'S DIGEST; THE CONSUMER'S FACTBOOK OF FOOD ADDITIVES.
Michael F Jacobson
Garden City, N.Y., Doubleday 260 p. illus. 1972.
TX553.A3J3 F&N
Food additives, Food analysis, Food industry.
Bibliography: [251]-252.
Abstract: Eater's Digest is a fact-filled encyclopedia of food additives from A to Z, written to help the consumer decipher the unpronounceable chemical ingredients listed on food packages.

2645-73
EDUCATION OF THE PUBLIC FOR SUCCESSFUL LACTATION.
Derrick B Jelliffe, E F Patrice Jelliffe
Ecol Food Nutr 2: 127-132. 1973.
TX341.E3
Audiovisual aids, Breast feeding, Developing nations, Infant feeding, Lactation, Mass media, Professional education, Psychological aspects.
Abstract: This article points out that knowledge and social support are two factors necessary for the psychosomatic component of producing breast milk. In traditional societies, these functions are carried out by grandmother or the midwife, but in technically developed societies the hospital atmosphere and clinic decorated with posters from baby formula manufacturers have an antigrandmother effect. The authors would like to see broad-scale educational campaigns with the appeal of children's television programs aimed at creating favorable community attitudes toward breastfeeding. There is need for role models or elite trendsetters, women who have successfully breastfed their babies. For nutrition educators and other professionals.

2646-73
THE MEANINGS OF FLAVORS AND TEXTURE.
J Stephan Jellinek
Food Technol 27 (11): 46-55. Nov 1973.
389.8 F7398
Factor analysis, Flavor, Food habits, Sensory appraisal, Texture.
Abstract: A study of consumer associations between flavor words and various eating times, eating situations, and people types leads to the hypothesis that flavors and textures are sensory signals of the physiological responses required to reduce foods to the state at which they are absorbable into the bloodstream.

2647-73
THE LITTLE LOST TOOTH.
Marian W Jensen, Ronald J Moore
Sunnyvale, CA, Marian W. Jensen 22 p. illus. Sept 1972.
RK61.J4 F&N
Dental health, School children (6-11 years).
Abstract: This book for children tells how one little girl felt when she lost her first tooth, and how the dentist reassured her. The dental hygienist then came to school and told all the children how to eat well and care for their teeth so they would always have pretty ones.

2648-73
COFFEE AND MYOCARDIAL INFARCTION.
Hershel Jick, Olli S Miettinen, Raymond Neff
New Engl J Med 289 (2): 63-67. July 1973.
448.8 N442
Cardiovascular disorders, Coffee, Food habits, Professional education.
Abstract: A positive association between coffee consumption and acute myocardial infarction was confirmed by analyses of data from a multipurpose survey of 12,759 hospitalized patients, including 440 with a diagnosis of acute myocardial infarction. As compared with those who drink no coffee, the risks of infarction among those drinking one to five and six or more cups of coffee per day are estimated to be increased by 60 and 120 percent, respectively. This association could not be attributed to confounding by age, sex, past coronary heart dise-

ase, hypertension, congestive heart failure, obesity, diabetes, smoking or occupation, nor could it be explained by the use of sugar with coffee. There was no positive association between tea drinking and acute myocardial infarction. For professional nutritionists.

2649-73
THE FOOD FAD BOOM.
Ogden C Johnson
FDA Consumer 7 (10): 5-12. Dec 1973/Jan 1974.
TX335.F6 F&N
Fertilizers, Food beliefs, Food fads, Minerals, Vitamins.
Abstract: The past several years has seen an enormous increase of interest by the American public in the safety of the foods they eat, and in the usefulness of vitamin-mineral supplements. This article contains the questions (with answers) asked in an interview with the editor of the FDS Consumer, Ogden C. Johnson, Ph.d., director of FDA'S Office on Nutrition and Consumer Sciences. Discussed are the health food boom and vitamin and minerals.

2650-73
RECOMMENDED DIETARY ALLOWANCES, REVISED 1973.
Paul E Johnson
Food and Nutr News 45 (2): 1,4. Dec/Jan 1973/1974.
389.8 F7332
Caloric values, Minerals, Nutrient standards, Professional education, Proteins, Recommended Dietary Allowances, Vitamins.
Abstract: In this article the current Recommended Dietary Allowances of the National Research Council are described, and the reasoning behind the levels decided upon are discussed. Recommendations have been reduced for energy intake for adults, for protein, for vitamin A for adult women, and for vitamin E, ascorbic acid and vitamin B12 intakes for adults. An accompanying table presents actual levels of nutrients recommended. For the professional nutritionist.

2651-73
WHAT'S IN FOOD? (COLORING BOOK).
Harriet Johnston
Winona, MN, St. Mary's College Press coloring book, 104 p. 1973.
TX364.W48 F & N AV
Activity learning, Basic nutrition facts, Coloring books, Nutrition education, Puppets, School children (6-11 years).
Abstract: This is an activity coloring book about nutrition for elementary school children and their parents and teachers. There are games, experiments, puzzles, tests, and a puppet show emphasizing the nutritional virtues of carrots, along with pictures of foods to color with information as to the nutrients they contain. Directions for making the puppets are included.

2652-73
WEIGHT REGULATION IN MAN-PHYSIOLOGICAL AND PSYCHOLOGICAL FACTORS.
Henry A Jordan
Obesity/bariatric Med 2 (2): 42-48. Mar/apr 1973.
RC628.O2 F&N
Behavioral objectives, Energy metabolism, Exercise, Obesity, Professional education, Psychology, Weight control.
Abstract: The author, a psychiatrist, reviews for the nutritionist present knowledge of interactions of psychological and physiological factors in producing obesity. To date, a causal relationship between obesity and emotions has not been adequately demonstrated. More research on the problem is needed.

2653-73
FOODS AND DRINKS THAT WILL CAUSE YOU THE FEWEST CAVITIES.
Lou Joseph
Today's Health 51 (10): 41-43. Oct 1973.
RA773.T6 F&N
Adults, Dental health, Food guides.
Abstract: The author reviews for the general reader professional advice on minimizing tooth decay through carful choices of foods. Several such choices or alternative foods are suggested, and a list of foods containing "hidden" sugar is given, along with the amount of sugar they represent. Foods from the four food groups which benefit dental health are also recommended.

2654-73
METHODS IN FOOD ANALYSIS; PHYSICAL, CHEMICAL, AND INSTRUMENTAL METHODS OF ANALYSIS. 2d ed.
Maynard A Joslyn
New York, Academic Press 845 p. 1970.
TX541.J6 F&N (Food science and technology)
Analytical methods, Food analysis, Food chemistry, Food composition, Manuals, Nutrient content determination.
Abstract: This series of monographs deals with various methods of food analysis. New methods for separating individual chemical constituents present in animal and plant tissues are discussed, as well as new methods for the identification, detection, and quantitative assay of the constituents isolated.

2655-73
NUTRITION EDUCATION--AN INTEGRAL PART OF A SCHOOL FEEDING PROGRAM.
Loretta Juhas
Nutr Program News p. 1-4. May/June 1969.
1.982 A2N955
Behavior change, Curriculum planning, Educational programs, Food habits, Nutrition education, Parent participation, Program planning, School lunch programs, Teaching methods.
Abstract: This issue presents some ideas about nutrition education and how it can be incorporated into the school curriculum. The school administrator must provide a framework within which the nutritionist can work toward the objectives of nutrition education. Food service must be planned with nutrition education as a primary objective. Well-balanced meals with a variety of foods should be served family style. Close supervision by teachers using mealtime as an opportunity for teaching is essential. Finally, there must be a close working relationship between the nutritionist, those preparing the food, and and the teaching staff.

2656-73
NUTRITION EDUCATION IN DAY CARE PROGRAMS; A NEW CHALLENGE TO OUR PROFESSION.
Loretta Juhas
J Am Diet Assoc 63 (2): 134-137. Aug 1973.
389.8 AM34
Curriculum planning, Day care programs, Nutrition education.
Abstract: Nutrition and nutrition education are vital components of the quality day care program. To be effective, they must be part of the educational division, not the fiscal division. The responsibility of food service does not stop with food production. Mealtime offers an important educational opportunity and can serve as a laboratory for learning, not just about food as nourishment but in developing the child's decision-making ability and an understanding of the world. Food is integral to the social and economic structure. With imagination, the alert teacher will be able to weave into the meal experience an understanding of food preparation itself and the place of food in history, language, geography and social studies, and even arithmetic. The interdisciplinary approach is indicated.

2657-73
ENCYCLOPEDIA OF FRUITS, VEGETABLES, NUTS AND SEEDS FOR HEALTHFUL LIVING.
Joseph M Kadans
West Nyack, N.Y., Parker Pub. Co. 215 p. [1973].
TX557.K22
Cookery, Encyclopedias, Fruits, Nutrition, Nuts, Seeds, Vegetables.
Available from NAL .

2658-73
OBESITY IN CHILDREN: IDENTIFICATION OF A GROUP AT RISK IN A NEW YORK GHETTO.
Eric J Kahn
J Pediatrics 77 (5): 771-774. Nov 1970.
RJ1.A453
Child nutrition, Obesity, Psychology, Weight control.
Abstract: Due to the poor response of childhood obesity to present treatment methods interest has developed in preventive approaches. The study identifies mother-child separation as a factor favoring the development of childhoodobesity. It was found that 23 (31.9%) of 72 consecutive patients referred to a Harlem obesity clinic were, or had been living with mother surrogates; while only 6 (8.3%) of 72 nonobese control subjects had histories of separation from their mothers. Absence of working mothers from their homes for part of the day had no apparent effect on the incidence of obesity. Some of the implications of these findings are discussed.

2659-73
THE STIGMA OF OBESITY.
B J Kalisch
Am J Nursing 72 (6): 1124. June 1972.
448.8 AM323
Attitudes, Cultural factors, Motivation, Obesity, Professional education, Weight control.
Abstract: Before an individual dealing with the obese can build a working relationship he must examine his own feelings about obesity. The pressures--physical, emotional, and societal of the overweight must be known. Until a trusting relationship is established between the overweight and health professional efforts at weight reduction are doomed.

2660-73
NUTRITION, DEVELOPMENT AND SOCIAL BEHAVIOR; PROCEEDINGS OF THE CONFERENCE ON THE ASSESSMENT OF TESTS OF BEHAVIOR FROM STUDIES OF NUTRITION IN THE WESTERN HEMISPHERE.
National Institutes of Health
David J ed Kallen
[Washington, GPO] 386 p. illus. [1973].
QP141.A2N3 F&N
Behavior, Conferences, Cultural factors, Human relations, Malnutrition, Nutrition, Proceedings, Social factors, Western Hemisphere.
Includes bibliographies.
Abstract: This book summarizes the proceedings of the 1970 Conference on the Assessment of Tests of Behavior from Studies of Nutrition in the Western Hemisphere. The thrust of the Conference was toward methodologic problems in field studies of nutrition, the social setting of malnutrition which in turn has an impact on intellectual growth, and the possible relation between malnutrition and social growth or functional competence. Conference discussions indicated a need for further multidisciplinary studies in a variety of settings, taking into consideration malnutritional, socio-cultural, and psychological influences on the development of children.

2661-73
OBESITY AND CORONARY HEART DISEASE: THE FRAMINGHAM HEART STUDY.
William B Kannel
NUTRAN 1 (3): 1-4. Mar 1973.
TX341.N82 F&N
Appetite, Cardiovascular disorders, Exercise, Fat cells, Obesity, Professional education, Risk factors.
Abstract: Summary of information obtained from the Framingham Heart Study started in 1948. Obesity and the factors which relate to CHD are discussed. Obesity, the most prevalent of the common metabolic disorders of mankind is a serious condition which affects a variety of organ systems limits productivity, causes decades of disability and contributes to premature death. In general, obesity is accompanied by Atherogenic alterations in blood lipids, blood pressure and carbohydrate tolerance and as encountered in the general population is associated with an excess developmaet of CHD. Whether correction of overweight will eventuate in a reduced risk of lethal attacks has never been rigorously tested, but avoidance of overweight would seem highly desirable for the entire population and preferable to attempts to correct resistant long-standing obesity.

2662-73
RESPONSE OF BODY WEIGHT TO A LOW CARBOHYDRATE, HIGH FAT DIET IN NORMAL AND OBESE SUBJECTS.
H Kasper, H Thiel, M Ehl
Amer J Clin Nutr 26 (2): 197-204. Feb 1973.
389.8 J824
Carbohydrate modifications, Cholesterol, Fat modifications, Obesity, Professional education, Vegetable oils, Weight control.
Abstract: These research workers found that normal subjects on constant protein and carbohydrate intakes but consuming large quantities of corn oil or olive oil gained weight only slightly despite the high caloric value of the fat. When obese patients were similarly treated with their carbohydrate intake reduced, they lost weight and their blood cholesterol levels approached normal. For professional nutritionists.

2663-73
CHILD CARE; A HANDBOOK FOR VILLAGE WORKERS AND LEADERS.
Mary Elizabeth Keister
Food and Agriculture Organization of the United Nations
Ionsrome, Food and Agriculture Organization of the United Nat
8 p. illus. [1972].
RJ101.K4 F&N
Basic health facts, Basic nutrition facts, Child care, Child development, Child rearing practices, Developing nations, Health personnel, Preschool children (2-5 years).
Abstract: This handbook has been prepared for leaders and other teachers in communities the world around concerned with the health and development of children. It offers suggestions for use in group discussions and demonstrations in a number of lessons with mothers of infants and young children, and includes basic sanitary and nutrition information as well as facts on how children develop. The information could also be used by workers in child care centers in this country. Suggestions for other basic texts are included.

2664-73
KELLOGG'S READY-TO-EAT CEREALS--NUTRITIVE VALUES--PRODUCT INFORMATION.
Kellogg Company, Dept. of Home Economics Services
Battle Creek, Mich., Kellogg Co. 16-sided foldout. Oct 1972.
TX5557.K4 F&N
Adults, Basic nutrition facts, Breakfast cereals, Food composition, Nutrient values.
Abstract: This folder gives data on nutrient composition of 20 different breakfast cereals on a per serving basis and with the addition of milk. A brief review of the four food groups is included. The information may be useful to those who plan school breakfasts, and to housewives as well.

2665-73
CHOOSE YOUR CALORIES WISELY.
Kellogg Company, Dept. of Home Economics Services
Battle Creek, Mich., Kellogg Co. 10 sided folder. 1971.
TX551.K4 F&N
Adults, Caloric values, Calorie-restricted diets, Food guides, Weight control.
Abstract: This folder for the adult who wishes to lose weight gives calorie values of average servings for about 150 common foods, offers guides to desirable weights and calorie intake, food for fitness, and a low calorie meal plan, and answers questions about calories and weight reduction.

2666-73
BREAKFAST YOUR WAY TO A BETTER DAY.
Kellogg Company, Dept. of Home Economics Services
Battle Creek, Mich., Kellogg Co. 1 p. foldout. [n.d.].
TX335.K4 F&N
Adults, Breakfast, Consumer education, Food habits, Nutrition education.
Abstract: The importance of breakfast is discussed positive terms in this consumer leaflet. A range of suggested breakfast foods and their nutrient contribution is given in a way that may appeal to the nonbreakfaster or skipper.

2667-73
FOODS FOR GROWING BOYS AND GIRLS.
Kellogg Company, Dept. of Home Economics Services
Battle Creek, Mich., Kellogg Co. 6 sided foldout. [n.d.].
TX361.C5K4 F&N
Adults, Children, Food guides, Iron, Protein foods, Recommended Dietary Allowances.
Abstract: This little pamphlet for parents offers a guide to daily amounts of foods necessary to meet recommended dietary allowances for children 4 to 6, 6 to 8, 8 to 10, and 10 to 12 years. Good sources of protein and iron are listed.

2668-73
GOOD HEALTH RECORD.
Kellogg Company, Dept. of Home Economics Services
Battle Creek, Mich., Kellogg Co. 4 p. [n.d.].
RA427.K4 F&N
Basic health facts, Breakfast, Food guides, School children (6-11 years), Teaching aids.
Abstract: Tony the tiger offers elementary school children some good reasons why breakfast is especially important. The inside two-page spread is a month's calendar for the child to check daily for good eating, cleanliness, being helpful and getting enough sleep.

2669-73
JOHNNY GOES TO NUTRITION LAND (COLORING BOOK).
Kentucky, University, Cooperative Extension Service
Lexington, University of Kentucky coloring book, 20 p. 1971.
TX355.J62 F&N
Basic Four, Coloring books, Expanded Food and Nutrition Education Program, Food groups, Nutrient functions, Nutrient sources.
Abstract: This is a fantasy for the early grades about a little boy who couldn't keep up in basketball. His coach told him about the basic four food groups and Johnny set out on the road to Good Nutrition Land. He becomes acquainted with different foods along the way and followed Mr. Basic Four's advice and became a basketball star. The story is illustrated with large whimsical figures to be colored.

2670-73
BRADLEY C. BROCCOLI, THE PEOPLE'S FRIEND (POSTERS).
Gail Keown
Ithaca, New York State College of Human Ecology 12 posters, 8 1/2" x11". [n.d.].
TX801.B7 F&N AV
Cooking methods, Preschool children, Vegetables, Vitamins.
With script.
Abstract: A set of twelve posters with simple drawings of broccoli, carrots, etc. The script gives a little story telling the children the best way to cook the vegetables and how important they are to good health. The posters can easily be used without the script, while the children work out a story. From the various posters, we see what happens to Bradley when he is improperly prepared.

2671-73
DO YOU THINK FAT OR THIN?
Judi Kesselman
Weight Watchers 6 (6): 24-25,54-55. July 1973.
RC628.W4 F&N
Adults, Body image, Food habits, Hunger, Obesity, Psychology, Weight control.
Abstract: A review for laymen in a lay publication of research findings on psychological attitudes of the overweight on eating and what psychologists would call (though the author does not) their body image. Obese people see themselves as strong and powerful, and these attitudes carry over into speech patterns, emotionality, and inactivity. Their feelings of hunger have been shown to correlate little with physiologic stomach contractions. A self-administered quiz is included.

2672-73
COMPARISON OF DRY BREAKFAST CEREALS AS PROTEIN RESOURCES; HUMAN BIOLOGICAL ASSAY AT EQUAL INTAKES OF CEREAL.
C Kies, H M Fox
Cereal Chem 50 (2): 233-239. Mar/Apr 1973.
59.8 C33
Balance studies, Breakfast cereals, Professional education, Proteins.
Abstract: When eleven commercially available dry breakfast cereals were fed to volunteers at a level of 500 grams per day, five were found to give positive nitrogen balances over a nine-day study, whereas the others did not. Milk was not included. The amount fed supplied most of the protein and about two thirds of the day's calorie needs. Persons engaged in breakfast programs should find the article of interest.

2673-73
ASSESSMENT OF NUTRITIONAL STATUS OF TEENAGE PREGNANT GIRLS. I. NUTRIENT INTAKE AND PREGNANCY.
Janet C King, Sally H Cohenour, Doris H Calloway
Amer J Clin Nutr 25 (9): 916-925. Sept 1972.
389.8 J824
Adolescents (12-19 years), Nutrient intake, Nutritional status, Pregnancy and nutrition, Pregnancy diets, Professional education.
Abstract: Nutrient intake of teenage pregnant girls attending out patient clinics was compared with that of teenage girls attending the same clinic who had never been pregnant, by means of food records kept by the girls. Economic level of

most was low. While the pregnant girls consumed more food than their nonpregnant peers, none of the nutrients tabulated was present in adequate amounts. Those most poorly supplied were calcium, iron, vitamin A and energy. More than three-quarters of the girls experienced complications during pregnancy. Birth weight of the infant was positively associated with the mother's weight gain in pregnancy. For professional nutritionists, and others who counsel adolescent mothers.

2674-73
MOTHERCRAFT CENTERS.
Kendall King
Nutr Rev 28 (12): 307-309. Dec 1970.
389.8 N953
Child care centers, Haiti, Maternal and child health, Nutritional rehabilitation, Professional education, Protein-calorie malnutrition.
Abstract: Mothercraft Centers were instituted in a number of countries to counteract infant and child malnutrition in the developing world. Mothers and children are admitted into a 3 or 4 month course in which the children are fed a well balanced diet using exclusively local foods at a total cost in the range of local family food budgets. The mothers are instructed in practical hygiene and feeding using only the kind of facilities available in their own homes. In this way the mothers witness the rehabilitation of their own and their neighbors' children in a context that is totally realistic for them. This article concentrates on the center in Haiti, which was closed and moved to another site because young child mortality from malnutrition was eradicated. This article should be of interest to nutritionists and those concerned with feeding programs for very young children.

2675-73
SOME CONSIDERATIONS IN THE INTERPRETATION OF PSYCHOLOGICAL DATA AS THEY RELATED TO THE EFFECTS OF MALNUTRITION.
Robert E Klein, Charles Yarbrough
Arch Latinoam Nutr 22 (1): 41-48. Mar 1972.
389.8 AR22
Behavior, Children, Cultural factors, Malnutrition, Mental development, Professional education, Psychology.
Abstract: This article for professional nutritionists points out some of the limitations and complications of devising tests to give meaningful results in studies of malnutrition and mental development. Cultural factors may favor behavior which in another culture would be the result of malnutrition. The investigator needs to be aware of culturally relevant dimensions when designing tests. In feeding programs, social stimulation may distort psychological performance.

2676-73
NATURAL FOODS (SLIDES/CASSETTE TAPE); GOOD, BAD, DIFFERENT?
Ruth Klippstein
Ithaca, NY, Cornell University, New York State College Of Human Ecology 29 slides, 2"x2", sd, col., 1 cassette tape, m/s, 18 min. 1973.
TX531.G6 F&N AV
Additives and adulterants, Adults, Fertilizers, Food cost, Food safety, Natural foods, Organic control, Organic foods, Pesticides.
With narrative script.
Abstract: This set of slides with narration would be suitable for professional or lay audiences. In it, the author presents both the good and the detrimental sides of buying and eating organically or naturally grown foods. Can be used for self-teaching.

2677-73
HOW CHILDREN LEARN ABOUT FOOD (SLIDES).
Ruth Klippstein, Marjorie Washbon
New York State College of Human Ecology, Dept. of Human Nutrition and Food.
Ithaca, N.y. 21 slides, 2" x 2", color. [n.d.].
TX364.H622 F&N AV
Food habits, Nutrition education.
Includes discussion guide booklet containing illustrations.
Abstract: This series of 20 pictures and accompanying text is intended as a tool to encourage discussion among those who guide young children as they establish their food habits. The pictures illustrate typical experiences of children's learning about food. Some show how the actions of adults influence the child's attitudes. Others picture the meanings of food in our culture and suggest how foods serve emotional needs.

2678-73
CARDIORESPIRATORY RESPONSES OF YOUNG OVERWEIGHT WOMEN TO ERGOMETRY FOLLOWING MODEST WEIGHT REDUCTION.
James Kollias, J S Skinner, M L Barlett
Arch Environ Health 27 (2): 61-64. Aug 1973.
RC963.A1A7
Exercise, Heart rate, Obesity, Professional education, Weight control.
Abstract: Because sedentary overweight people appear to be stressed when performing exercise, requiring higher energy expenditure and heart rate than in those of normal weight, 19 overweight young women were studied while dieting with or without exercise. It was found that conditioning of a moderate nature (mild exercise three to five times a week) reduced heart rate and improved oxygen consumption while performing subsequent work. Weight loss itself also lowered heart rate. Of interest to the nutritionist, especially those working in weight control programs.

2679-73
UNDERSTANDING FOOD.
Lendal H Kotschevar, Margaret McWilliams
New York, Wiley 496 p. illus. [c1969].
TX663.K67 F&N
Cookery, Cooking methods, Food guides, Food preparation, Meal planning, Menu planning.
Abstract: Skillful food preparation takes work and knowledge. This book presents a broad range of information about home and institutional food preparation. It teaches the basic methods for controlling the flavor, color, texture, shape, form, and nutritional value of food; and it instructs in the planning, preparation, cooking, and serving of meals that are nutritious and aesthetically satisfying.

2680-73
HANDBOOK OF VITAMINS AND HORMONES.
Roman J Kutsky
New York, Van Nostrand Reinhold 290 p. Mar 1973.
RM259.K88 F&N
Basic nutrition facts, Handbooks, Hormones, Professional education, Vitamins.
Abstract: This is an organized summary of most of the known information about vitamins and hormones. Each chapter is devoted to a different substance and gives information on chemistry, distribution and sources, medical and nutritional role, metabolic role and other interrelationships. Dietitians and other health professionals who need these technical details not covered in most basic texts will find this a useful book, especially in answering increasing questions from laymen about biochemical and physiological aspects of nutrition.

2681-73
CARBOHYDRATES AS NUTRIENTS.
Paul A Lachance
Food Prod Dev 7 (6): 29,32-34. July-August 1973.
HD9000.1.F64
Carbohydrate metabolism disorders, Carbohydrates, Nonprofessional personnel, Sugar, Sugar substitutes.
Abstract: A review for persons who are not nutritionists of the occurence in nature and metabolism of a variety of the commoner carbohydrates, and their use in food manufacturing Other aspects considered briefly are sugar substitutes, and the carbohydrate-related diseases: diabetes, dental caries and lactase deficiency.

2682-73
NUTRITION AND THE PUBLIC HEALTH.
Paul A Lachance
Food Prod Dev 7 (5): 52,54. June 1973.
HD9000.1.F64
Consumer economics, Federal aid, Food programs, Medical services, Nutrition, Nutrition education, Nutritional labeling, Nutritional status, Public health.
Abstract: The most significant result of balanced nutrition is long-range health--soundness and vigor of body and mind. Sociopsychological factors make food habits hard to change. Thus food guides (the Basic Four, Type A lunches, etc.) have not increased the quality of the American diet, nor prevented a serious nutritional deterioration. Add to this the increased consumption of convenience foods, and deterioration of overall U.S. nutritional status should be expected. We spend 97% of the federal budget for health on medical services, and 3% on nutrition and prevention of health problems. People must become educated to the fact that good nutrition, along with good hygiene, is the best weapon available in the prevention of disease. Once people learn to recognize, prepare, and eat nutritious meals, then the medical bills will go down and the general level of health will increase proportionally.

2683-73
THE VANISHING AMERICAN MEAL.
Paul A Lachance
Food Prod Dev 7 (9): 36, 38, & 40. Nov 1973.
HD9000.1.F64
Adolescents (12-19 years), Adults, Convenience foods, Deficiency diseases and disorders, Enrichment, Food service, Snacks.
Abstract: Fast food restaurants, food fadism, and crash diets are robbing the homemaker of the control she believed she once had over her family's nutrition. Due to social changes the once sacred three meals pattern has changed to one of frequent snacking or mini-meals, many away from home at fast food outlets. The author feels that the responsibility for nutritive value is shifting to the food manufacturer and the food service establishments. Recent studies (The Ten State Nutrition Survey, and the USDA Household Dietary Surveys) have revealed that segments of the population do not ingest adequate nutrients and that teaching methods are outdated, because of social changes.

2684-73
LACTOSE AND MILK INTOLERANCE.
Nutr Today Tomorrow p 2-3. Sept/Oct 1973.
TX341.N82 F&N
Calcium, Cheese, Child nutrition, Ethnic groups, Lactose intolerance, Milk, Milk products, Professional education.
Abstract: This article reviews some current studies on lactose intolerance, and makes recommendations on what persons with the condition may eat to meet their calcium needs. Persons who are not able to digest lactose may still be able to consume milk, although they will not gain full nutritional benefit from it. Many cheeses, which have little or no lactose, may be

2684-73

eaten instead. Except for people of European extraction, the condition is rather widespread, and is found among considerable numbers of Chinese, Negroes, and Mexican-Americans in the U.S. Those concerned with feeding programs for children of other ethnic groups should bear in mind that they may be milk-intolerant.

2685-73
LEAD CONTENT OF MILKS FED TO INFANTS--1971-1972.
Steven Lamm, Barbara Cole, Kathryn Glynn
New Engl J Med 289 (11): 574-575. Sept 1973.
448.8 N442
Food safety, Infant feeding, Lead, Milk, Professional education, Toxicity.
Abstract: Analysis of various forms of milk usually given to infants and children showed that infant formula, evaporated milk, or evaporated skim milk would provide a much higher dosage of lead than nonfat dry milk or cow's or human milk. The authors recommend that permissible levels of lead in processed milk be reduced, to prevent lead accumulation in the body. For professional nutritionists.

2686-73
FOOD IS A POINT OF VIEW.
Mildred Latini
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 47-50. June 21/july 2, 1971.
LB3479.U5S8 F&N
Cultural factors, Food habits.
Abstract: This paper discusses man's interest in food as related to his cultural background. Topics include the variety of diet among various ethnic and socioeconomic groups and the influence of cultural change in affecting food habit changes. The U.S. is witnessing a significant change to a smaller variety in the national diet, more eating out and consumption of convenience foods, and a decline in the percentage of the total family budget spent for food.

2687-73
PROTEINS AS HUMAN FOOD PROCEEDINGS.
Easter School of Agricultural Science, 16th, Univeristy of, Nottingham, 1969
R A Lawrie
Westport, AVI Pub. Co. 525 p. 1970.
TX553.P7E2 1969 F&N
Food supply, Processed foods, Protein concentrates, Protein malnutrition, Proteins.
Includes bibliographies.
Abstract: The proceedings of the Sixteenth Easter School in Agricultural Science, University of Nottingham, 1969 is contained in this book. The theme of the program was "Proteins as Human Food," and the papers presented covered topics including: supply and demand, preservation and processing, proteins from plant, animal, and unconventional sources, etc. The various speakers were all highly qualified in their particular area of learning.

2688-73
FOOD: THE STORY OF A PEANUT BUTTER SANDWICH (MOTION PICTURE).
Learning Corporation of America
New York 1 reel, 16mm, sd, col, 15 min. [n.d.].
TP419.P6 F&N AV
Audiovisual aids, Consumer economics, Food preferences, Food processing, Marketing, Peanut butter, Peanuts.
Abstract: An inquiry into food processing, its mechanics and economics, is inspired by a contest in which a group of school children have contrived to see who can make the most unusual sandwich. The filmmaker joins the students in their project, asking questions about the peanut butter many of the children are using. With a comic, "old-timey" film sequence to fill in the historical information about peanuts, the story of peanut butter from farm to supermarket is detailed. Manufacturing processes, marketing, geographic and cultural factors, and human preferences are all considered in this dramatization of the "peanut butter success story.".

2689-73
A SOCIOBIOLOGICAL APPROACH TO THE STUDY OF CORONARY HEART DISEASE.
Irene Lehr, Harley B Messinger, Ray H Rosenman
J Chron Dis 26: 13-30. 1973.
RB156.J6 F&N
Behavior, Coronary heart disease, Hypertension, Professional education, Psychological aspects, Socioeconomic influences.
Abstract: This study measured social and biological variables in a population free of coronary heart disease and related these variables to subsequent cases of heart disease in the population during a period of six years. The key social predictors were differences in religion of father and mother, education and income of subject, and father's occupation. Important biological risk factors were blood pressure, age, cigarette smoking, cholesterol levels and coronary-prone behavior, the aggressive, time urgent individual. For professional dietitians and nutritionists.

2690-73
OPERATIONAL NUTRITION.
Peter D Lenn, Veronica M Howard
San Francisco, American Analysis Corporation 5 booklets. 1972.
TX364.L4 F&N
Adult education, Basic nutrition facts, Food composition, Individualized instruction, Labeling, Recommended Dietary Allowances, Weight control.
With 32 p. Instructor's manual and 16 p. Student handbook.
Abstract: This simplified course in nutrition for lay people is designed for individualized learning in a classroom setting. No chemistry is involved. The course has been tested with college students of nutrition, and assessed professionally for accuracy of content. It has been developed along lines of behavioral objectives, and is suitable for individual study.

2691-73
A COMMENTARY ON HUNGER AND MALNUTRITION TODAY.
Rodney E Leonard
Publ Health Curr 13 (1): 1-4. Jan/feb 1973.
RA421.P8 F&N
Adults, Consumer education, Food prices, Food programs, Food safety, Hunger, Malnutrition.
Abstract: This article for the nutritionist and the consumer considers problems of malnutrition in the U.S. today and proposes a change in farm policy to bring about adequate protein supplies, and emphasis on the production of more nutritious foods such as fruits and vegetables. Presently jurisdiction over food safety should be merged in a single government agency the author believes, and more research on composition of new processed foods is needed. He suggests consumers can help halt steadily rising food prices by calling for more effective national policies.

2692-73
THE PARADOX OF TEEN-AGE NUTRITION.
Ruth M Leverton
J Am Diet Assoc 53 (1): 13-16. July 1968.
389.8 AM34
Adolescents (12-19 years), Calcium, Food habits, Iron, Professional education, Recommended Dietary Allowances, Snacks.
Abstract: In this article for the professional nutritionist the author considers present-day teenagers' eating habits in relation to Recommended Dietary Allowances and the growth and health of these children. Specific allowances for this age group for iron and calcium have not been promulgated. She cites several reasons why teenagers are not likely to follow guidelines for good nutrition, among which are the idea that nutrition is eating what you don't like because it's good for you, the kinds of foods they need are not always available where and when they need them, and they do not experience disaster from what they do eat. However, they get hungry and like to eat. Among the access points to introduce better food are care in the kinds of snacks made available, and the school lunch.

2693-73
THE PARADOX OF TEEN-AGE NUTRITION.
Ruth M Leverton
J Am Diet Assoc 53 (1): 13-16. July 1 1968.
389.8 AM34
Adolescents (12-19 years), Meal patterns, Nutrition, Nutritional deficiencies, Recommended Dietary Allowances, School lunch programs, Snacks.
Reprint.
Abstract: This article discusses teenage nutrition in the U. S. Topics include Recommended Dietary Allowances,the chances for and against a teenager's following the guidelines for good nutrttion, access to good food, the spacing of meals and eating, and the school lunch program.

2694-73
THE FAT MAN AND THE ADDICT: THE BIOLOGY OF ADDICTION.
David A Levitsky
Human Ecol Forum 3 (4): 2-4. 1973.
GF1.H8 F&N
Adults, Behavioral objectives, Drugs, Obesity, Weight control.
Abstract: In this article which should be of general interest the author shows how both the fat person and the drug addict are victims of their inherent physiology, which causes them to seek more food or drug, as the case may be. For both, successful alteration of behavior has been brought about by reinforcement of renunciation acts with rewards, and group sanction. However, once the individual leaves the group, his inner biology sends him back to his earlier ways.

2695-73
VULNERABILITY OF CHILDREN TO LEAD EXPOSURE AND TOXICITY.
Jane S Lin-Fu
New Engl J Med 289 (23): 1229-1233. Dec 6, 1973.
448.8 N442
Accident prevention, Children, Environmental factors, Lead poisoning, Pica, Professional education, Toxicity.
Abstract: In this article for the professional nutritionistthe causes and dangers of accidental lead poisoning to children are reviewed. Young children are particularly vulnerable to lead toxicity, not only from eating paint and plaster containing the element, but also from dust and dirt in the air. Other sources are ink used to print newspapers, magazines and children's books, the paint on lead pencils, and toothpaste tubes of the latter are chewed.

2696-73
THE SIGNIFICANCE OF LACTOSE INTOLERANCE IN NUTRITIONAL PROBLEMS.
Leo Lutwak
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS

—.—

73 (67): 10-15. Apr 1970.
A381 B31A
Analytical methods, Carbohydrate metabolism disorders, Deficiency diseases and disorders, Digestion and absorption, Lactose intolerance, Metabolic apparatus.
Abstract: Increasing numbers of recent studies have shown low activity or complete absence of lactase in adult humans from many parts of the world. These findings suggest that lactose intolerance may originate congenitally or it may be acquired in various ways, especially in connection with various diseases. In this article, the results of previous studies are analyzed and the conclusion reached that lactose intolerance seems to be normal for adult human beings. Nutritional implications of lactase inadequacy are presented.

2697-73
FOOD FOR FREE.
Richard Mabey
London, Collins 192 p. illus. [1972].
QK98.5.M24
Cookery, Wild foods, Great Britain, Plant sources of foods, Shellfish.
Available from NAL. Bibliography: p. 185-187.

2698-73
THE SUGAR IN THE DIET.
Ian MacDonald
Br Nutr Found Bull (8): 30-35. Mar 1973.
TX341.B7 F&N
Caloric intake, Dental caries, Digestion and absorption, Lactose intolerance, Metabolism, Obesity, Professional education, Sugar.
Abstract: Written for the individual with an elementary knowledge of body chemistry, this paper discusses sucrose and other sugars as they are digested, absorbed and metabolized, and their role in health problems such as obesity and lactose intolerance. The illogicality of blamingdiet carbohydrates per se for obesity when fat has more than twice the calories per gram is pointed out. No references.

2699-73
CAN TEACHING GOOD NUTRITION BE BAD?
J P MacReynolds
J Nutr Educ 2 [1] 13-15. Summer 1970.
TX341.J6
Curriculum planning, Nutrition education, Student interests.
Abstact: This article presents a range of ideas as to how nutrition educators can make nutrition education exciting forthe average student. Included is a listing of nutrition interests noted by various groups of high school students from lower to middle class socio-economic backgrounds.

2700-73
POLYUNSATURATED FATS--LIFE SPAN--CARDIO-VASCULAR DISEASE.
Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 15-16. June 21/july 2, 1971.
LB3479.U5U8 F&N
Cardiovascular disorders, Fat modifications, Unsaturatad fats.
Abstract: This paper discusses the effects of polyunsaturated fats (PUFA) on the body in relation to atherosclerosis and life span. The ability of Vitamin E to slow down rancidity due to PUFA at the cellular level is noted. Moderation in the dietary intake of both saturated and unsaturated fats is recommended as high intakes of either form contribute greatly to obesity.

2701-73
NUTRITION AND MENTALITY.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 19. June 21/july 2, 1971.
LB3479.U5U8 F&N
Mental development, Nutrition.
Abstract: This paper discusses the relationship of nutrition and mentality. Information on behavioral testing of malnourished experimental animals and school age children is included. The effect of malnutrition on the development of brain cells is also presented.

2702-73
FOOD ADDITIVES.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 20-21. June 21/july 2, 1971.
LB3479.U5U8 F&N
Food additives.
Abstract: This paper discusses the varying effects of numerous food additives such as Monosodium glutamate (MSG), cyclamates, Vitamin C, Vitamin D, fluoride, food colorings, emulsifiers and stabilizers, and antioxidants.

2703-73
MEAL FREQUENCY AND NUTRIENT UTILIZATION.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 17-18. June 21/july 2, 1971.
LB3479.U5U8 F&N
Meal composite analysis, Nutrient content determination.
Abstract: This paper discusses the effect of meal frequency on nutrient utilization. Changes in the digestive tract, the rate of absorption, the intestinal enzyme activity, and alterations in various metabolic systems in relation to frequency of meals are presented. Animal experiments involving varied eating schedules are included.

2704-73
COACHES CALL THE SIGNALS.
Pauline Mairs
Iowa State University of Science and Technology, Ames, Cooperative Extension Service
Ames, Iowa, Iowa State University Cooperative Extension Service 12 p. Aug 1969.
TX361.A8M3 F&N
Adolescents (12-19 years), Athletes, Food groups, Meal planning.
Abstract: This leaflet is written to encourage coaches to teach "food for the athlete." in addition to basic guides, it gives some practical suggestions about the pre-game meal, folk lore and fallacies, weight control and food supplements. It is designed for both boys and girls.

2705-73
MALNUTRITION AND RETARDED HUMAN DEVELOPMENT.
Sohan L Manocha
Springfield, Ill., Thomas 382 p. illus. [c1972].
RC620.5.M3 F&N
Children, Deficiency diseases and disorders, Growth, Malnutrition, Mentally handicapped.
Includes bibliographies.
Abstract: This book is a general discussion on how malnutrition affects the human organism. The problem of malnutrition has become all the more important because of an ever-increasing human population, in an absence of a comparable increase in the food resources required for the well-being of that population. This book stresses the effects of protein or protein-calorie malnutrition on the human body.

2706-73
HEALTH FOODS: FACTS AND FAKES.
Sidney K Margolius
New York, Walker 293 p. [1973].
TX355.M35
Food beliefs, Health foods.
Includes bibliographical references. Available from NAL .

2707-73
SURVEYS: AIMS AND METHODS.
Jean W Marr
Nutrition 27 (4): 239-244. Aug 1973.
389.8 N959
Dietary surveys, Methodology, Nutritional surveys, Professional education.
Abstract: This article reviews the intent of dietary surveys and the validity with which different available methods provide the desired information. The conclusion is that, provided known measurement variables are taken into account, subgroups of individuals or a whole population can be identified as to problems, but current methods prevent accurate individual intakes from being elicited unless prolonged studies are made. For professional nutritionists.

2708-73
THE CARBO-CALORIE DIET.
Donald S Mart
Garden City, N.Y., Doubleday 120 p. 1973.
TM222.2.M3 F&N
Adults, Calorie-restricted diets, Carbohydrate modifications, Weight control.
Abstract: The "carbo-calorie" is a hypothetical unit. The lay reader is advised to eat 100 or less per day (equivalent to 1200 Calories and 60 gm carbohydrate). The author states that any foods can be chosen so long as the "carbo-calorie" count is 100 or less. The book does not mention that important nutrients need to be provided in any weight reduction diet.

2709-73
BABY'S FOOD CALENDAR WHEN TO START YOUR BABY ON SOLID FOODS.
Maryland, Dept. of Health and Mental Hygiene, Division of Nutrition
[Baltimore?] 7 l. illus. [n. d.].
TX361.C5M3 F&N
Adults, Basic nutrition facts, Breakfast cereals, Food groups, Food safety, Infant feeding.
Abstract: These charts are designed to teach mothers of children 7 to 9 months of age when and how to start these infants on solid foods. The information is given in terms of the Four Food Groups. Food sanitation hints are also offered.

2710-73
THE ECOLOGY OF MALNUTRITION IN MIDDLE AFRICA.
Jacques M May
New York, Hafner 255 p. 1965.
TX360.A3M3 F&N (Studies in medical geography, v. 5)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of Middle Africa in terms of the area's local diets, food production,

surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

2711-73
THE ECOLOGY OF MALNUTRITION IN SEVEN COUNTRIES OF SOUTHERN AFRICA AND IN PORTUGUESE GUINEA.
Jacques M May, Donna L McLellan
New York, Hafner 432 p. 1971.
TX360.A293M38 F&N (Studies in medical geography, v. 10)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of seven countries of southern Africa and in Portuguese Guinea in terms of the area's local diets, food production, surplus and deficiencies, food export and imports, and environmental capabilities for increased production.

2712-73
THE ECOLOGY OF MALNUTRITION IN EASTERN AFRICA AND FOUR COUNTRIES OF WESTERN AFRICA.
Jacques M May
New York, Hafner 675 p. 1970.
TX360.A3M32 F&N (Studies in medical geography, v. 9)
Africa, Agriculture, Deficiency diseases and disorders, Demography, Diet patterns, Ecology, Food economics and consumption, Food supply, Malnutrition.
Abstract: This is one of a series of books dealing with the problem of dietary adequacy of people living in specific areas of the world. The book presents the food geography of eastern Africa and four countries of western Africa in terms of the area's local diets, food production, surplus and deficiencies, food exports and imports, and environmental capabilities for increased production.

2713-73
HUMAN NUTRITION: ITS PHYSIOLOGICAL, MEDICAL AND SOCIAL ASPECTS; A SERIES OF EIGHTY-TWO ESSAYS.
Jean Mayer
Springfield, Ill., C.c. Thomas 721 p. illus. [c1972].
RA784.M3 F&N
Age groups, Dietetics, Malnutrition, Metabolism, Nutrition, Nutritional status, Physical development, Social factors, World problems.
Includes bibliographical references.
Abstract: This volume is a collection of essays written by the author over a period of years for a number of scholarly journals. Although the range of nutritional subject matter is wide, each article contains didactic material with a heavy clinical orientation. The need for nutrients, for example, is discussed in terms of deficiency diseases and disorders; metabolism in terms of inborn abnormalities; and obesity in terms of its etiology, pathogenesis, and psychologic aspects.

2714-73
BEAUTIFUL FIGURES COME IN ALL SIZES.
Jean Mayer
Fam Health 4 (11): 32-33. Nov 1972.
RA773.F3 F&N
Adults, Body image, Body measurement, Body type, Females.
Abstract: Dr. Mayer, well-known nutritionist, emphasizes that women should use as their guide to weight control their own body type. The three body types: endomorphy, mesomorphyand ectomorphy are explained and examples give. Dr. Mayer encourages those who need to lose weight for improved health and looks to do so, but to be realistic.

2715-73
WHEN YOU THINK FOOD, THINK THE 'BASIC SEVEN'.
Jean Mayer
Fam Health 5 (12): 40-41. Dec 1973.
RA773.F3 F&N
Adults, Basic nutrition facts, Food groups, Nutrition education.
Abstract: A well known nutritionist proposes a return to the basic seven food grouping for education of consumers, and gives his reasons why, in this article for the lay reader. They include the facts that not all fruits and vegetables alike provide comparable amounts of vitamins A and C, and the misinterpretation that can arise from having different groups for protein and for energy, leading to a belief that protein contains no calories. This grouping, too, according to the author, fits better with the new nutritional labeling. A chart presents the food groups and typical foods of each.

2716-73
U. S. NUTRITION POLICIES IN THE SEVENTIES.
Jean ed Mayer
San Francisco, W.H. Freeman and Co. 267 p. 1973.
TX360.U6M3 F&N
Nutrition programs, Professional education, United States, White House Conference on Food, Nutrition and Health.
Abstract: This book was written by chairmen of panels of the White House Conference on Food, Nutrition and Health, to examine some of the policies which should be developed and applied in the 70's. The book is in four parts, with emphasis on the poverty groups. Part 1 deals with improving the nutrition of those most vulnerable, Part 2 is concerned with monitoring the wholesomeness and nutritional value of our foods, Part 3 is on improving education concerning nutrition, and Part 4 deals with improving large-scale programs and agencies. Of particular interest in Part 3 is a chapter on education of professionals and paraprofessionals.

2717-73
CANADIAN UNIVERSITY STUDENTS' NUTRITION MISCONCEPTIONS.
M Ellen McCarthy, Jean H Sabry
J Nutr Educ 5 (3): 193-196. July/sept 1973.
TX341.J6
College students, Food beliefs, Food misinformation, Professional education, Questionnaires.
Abstract: Canadian students questioned upon entry into university to learn their nutrition misconception scores. They were found to have many. Males and females differed little, home economics in secondary school appeared related to higher correct scores, and shopping at health stores was significantly related to higher misconception scores. For nutrition educators and home economics teachers. (the questionnaire is not included in the article.).

2718-73
FOOD FOR MODERN LIVING.
Irene E McDermott, Mabel B Trilling, Florence WilliamNicholas
Philadelphia, J.b. Lippincott 604 p. illus. [c1973].
TX354.M34 1973 F&N
Basic nutrition facts, Food groups, Food preparation, Food supply, Home economics, Menu planning, Secondary education.
Abstract: The world's food supply as well as meal management and preparation are considered in this text for high school students in home economics, which is well illustrated. Much of the book is devoted to basic nutrition information, especially as it relates to the four food groups. There are also sections on kitchen housekeeping and food serving.

2719-73
MILK IN SCHOOLS: AN EXPERIMENT IN NUTRITION EDUCATION.
J C McKenzie
Food Nutr Notes Rev p. 65. May/June 1968.
389.9 AU73
Abstracts, Behavior change, Child nutrition programs, Food habits, Milk, Milk programs, Nutrition education, Program evaluation, Research.
Abstract: This abstract outlines the report of an experiment devised both to assess the efficacy of nutrition education behavioral terms, and to compare the relative efficacy of four different types of propaganda. One practical consequence emerges. There is in Britain a considerable and continuing effort being made to increase the consumption of milk in schools. This experiment suggests that the expense and effort that goes into a program of nutrition education may be largely or entirely wasted if there are overriding factors that will prevent change. It is then worth considering whether some of the expense and effort would be better devoted to a more fundamental study of the problem of persuasion in relation to patterns of food consumption.

2720-73
EVERBODY'S TOOTH BOOK; AN ILLUSTRATED GUIDE TO THE CARE AND FEEDING OF YOUR TEETH.
Joe McKeown
[Santa Cruz, Calif., Happy Valley Apple Press] 129 p., illus.[1973].
RK61.M3 F&N
Adults, Carbohydrate-rich foods, Dental health, Fluoride, Sugar, Whole grain.
Abstract: A dentist writes for parents how to take care of their own and their children's teeth. In addition to instructions in home preventive denistry and dental first aid, a section on diet includes foods which are responsible for much tooth decay, "detergent" foods which help clean teeth, fibrous fruits and vegetables, and a list of foods which are sugar in disguise.

2721-73
IMPORTANCE OF NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.
Beatrice McKinney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 57-61. June 21/july 2, 1971.
LB3479.U5U8 F&N
Inservice programs, Nutrition education, School food service.
Abstract: This paper discusses the importance of nutrition education in school food service. Included is a 9-unit program from Edmonds School District no. 15, Lynnwood, Washington which can be most useful in orienting school food service employees. This program covers organization of the school lunch program, students' health and diet, job description, sanitation and personal grooming, food preparation, serving food and portion control, institutional equipment, public relations and teacher involvement. Ways in which school food service personnel can invoke student interest in nutrition are presented, and interactions with PTA councils, and community service groups are discussed. Administrative qualifications for school lunch room directors are considered.

2722-73
NUTRITION AND ITS DISORDERS.
Donald S McLaren
Baltimore, Williams and Wilkins 286 p. 1972.
RC585.M3 F&N
Clinical diagnosis, Nutritional deficiencies, Nutritional

status, Professional education.
Abstract: This paperback book is a matter-of-fact approach to clinical nutrition, written for medical students and teachers of medicine. The bulk of the book is devoted to primary nutritional disorders, which are more commonly encountered in nations other than this. Normal nutrition, and systemic nutritional disorders, are given shorter discussions. The book closes with a section on assessment of clinical nutrition status. And nutrition in the community, in which nutrition education is considered briefly.

2723-73
BACK TO FOLK MEDICINE: THE PROS AND CONS.
Medical World News
Med World News 14 (45): 65-66, 68. Dec 7, 1973.
R11.M4 F&N
Drugs, Health beliefs, Health foods, Herbs, Pharmacology, Plant sources of foods, Professional education.
Abstract: The back-to-nature food movement has been accompanied on the part of many by a back-to-folk medicine shift as well. Some of these medicines are foods, used as a medication or a drug. Some of these foods have later been shown upon laboratory analysis to have real pharmacologic effects, quite often beneficial. More should be studied. Nutritionists should find some information of interest in this article for the physician.

2724-73
TRACE ELEMENT NUTRITION IN MAN: RECENT PROGRESS AND REMAINING PROBLEMS.
Walter Mertz
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric aRS 73 (67): 16-17. Apr 1970.
A381 R31A
Nutrient intake, Nutrients, Research, Trace elements.
Abstract: This article is a short synopsis of recent research findings and further unsolved problems with regard to trace elements.

2725-73
NEWER TRACE ELEMENTS IN NUTRITION.
Walter Mertz, W E Cornatzer
International Symposium on Newer Trace Elements
New York, Marcel Dekker 438 p. 1971.
TX553.T7M4 F&N
Analytical methods, Metabolism, Nutrient values, Nutrition, Research methodology, Trace elements.
Abstract: This book presents the proceedings of the International Symposium on Newer Trace Elements held in North Dakota and sponsored by the U.S. Department of Agriculture and the University of North Dakota Medical School. The first section of the book provides background to individual elements and deals with the history and philosophy of trace element research and with the mechanisms by which trace elements interact at the molecular level with the various components of metabolism. Various individual trace elements are discussed in subsequent chapters with a final section on developments in trace analysis in biological materials.

2726-73
FOUR STEPS TO WEIGHT CONTROL.
Metropolitan Life Insurance Co.
[new York] Metropolitan Life Insurance 32 p. [1972].
RM222.2 M4 F&N
Adult education, Basic nutrition facts, Box Lunch, Caloric values, Nutrition, Obesity, Weight control.
Abstract: This booklet deals with not only the how, but also why weight control is necessary, based on the idea thatmost people follow suggestions better when they know why. The four steps are 1) see your doctor; 2) set your weight goal; 3) retrain your eating habits; and 4) be more active. Also included are: the Basic Four, lists of foods high in unsaturated fat content, foods high in saturated fat content, desirable weight chart, three day food diary (before dieting); a 1,000 calorie, 1,200 calorie and 1,500 calorie diets, packed lunch suggestions and calorie tables.

2727-73
MICHAEL LIKES GOOD FOOD (FILMSTRIP/RECORD).
Washington, U.s. Dept. of Health, Education, and Welfare 1 filmstrip, 36 fr., 35 mm, col. 1 record: 45 rpm. 1970.
RK61.M5 F&N AV
Dental health, Food habits, Primary grades, Snacks.
Abstract: This is a filmstrip accompanied by a 45 rpm record for use in the primary grades. Its purpose is to promote eating habits that are desirable for dental health. A sing along dialogue between Michael and his mother reveals the story of the relationships between dental health, food choices and eating habits. Some supplementary activities are suggested to extend the learning situation. The set is also available in Spanish with Pedro as the central figure.

2728-73
FOOD WHILE YOU'RE PREGNANT.
Michigan, Dept. of Public Health
Lansing, Dept. of Public Health 15 p. 1973.
TX361.P7M5 F&N
Basic nutrition facts, Breast feeding, Pregnancy and nutrition, Pregnancy diets, Pregnant women, Weight control.
Abstract: In this booklet the young woman who is pregnant for the first time will find some basic facts about her body's nutrient needs and how to meet them by good diet choices. There are some general guidelines on weight gain, and suggestions for breast feeding.

2729-73
ADOLESCENT NUTRITION.
Olaf Mickelsen
J Periodont 42 (8): 460-467. Aug 1971.
RK361.A1J6 F&N
Adolescents (12-19 years), Body composition, Calcium, Growth, Nutrient requirements, Professional education, Proteins, Recommended Dietary Allowances.
Abstract: The normal growth and development of the adolescent is described in this paper as it relates to nutritional needs and bodily changes. The Recommended Dietary Allowances are presented and discussed in some detail. One nutrient for which needs are particularly high at this time is protein. Another of some concern is calcium. Persons concerned with feeding programs for children in this age group as well as nutritionists should find this article informative.

2730-73
NUTRITION AND ATHLETICS.
Olaf Mickelson
Food and Nutr News 41 (7): 1,4. Apr 1970.
389.8 F7332
Athletics, Diets for athletes, Exercise, Nutrient intake, Nutrition.
Abstract: Despite the fact that so many Americans participate in some form of athletics, very little is known about the diets and food preferences of athletes. At training tables, large amounts of protein are consumed in the form of beef. This practice is based on psychological factors rather than physiological evidence which indicates athletes need no more protein than sedentary persons, water is one of the two important nutrients needed in vigorous physical activity; the other is sodium chloride. Although coaches restrict players' water intake during a meet (saying a "water-logged" body interferes with performance), evidence shows that water consumption during a meet can be beneficial. Lack of water causes fatigue, so athletes have sought other anti-fatigue agents in the form of other nutrients and some types of drugs. Besides maintaining a normal balanced diet, athletes' primary concern should be their water intake.

2731-73
PROTEIN: CHEMISTRY AND NUTRITION.
G A Miller, P A Lachance
Food Prod Dev 7 (10): 23-24,26,28,30,33. Dec 1973.
HD9000.1.F64
Amino acids, Chemical composition, Chemical properties of food, Digestion and absorption, Food chemistry, Metabolism, Nutrient content determination, Nutrient quality determination, Proteins.
Abstract: This article discusses in technical scientific detail the basic principles of protein biochemistry and its relationship to protein nutrition. The text is illustrated with analytical charts and diagrams of protein chemical structure.

2732-73
ENDOCRINE ADAPTATION TO MALNUTRITION.
R D G Milner
Nutr Rev 30 (5): 103-106. May 1972.
389.8 N953
Analytical methods, Deficiency diseases and disorders, Endocrine disorders, Hormones, Malnutrition, Metabolism, Research methodology.
Abstract: Within the last 10 years, developments in assay methodology have greatly advanced scientific understanding of hormonal and metabolic interrelationships. Since modern methods allow determinations of hormones or metabolites to be made in very small volumes of biological fluid, it has been possible to make repeated observations where previously only one was possible; and to measure many different substances in one sample, whereas before the sample volume required would have been prohibitive. These advances have encouraged some scientists to study the metabolic and hormonal response to experimental starvation in the laboratory and others to make related measurements on malnourished subjects in the field. Here is a review of the recent work that has been done in this area.

2733-73
A KEY TO BUYING IRON RICH FOODS.
Missouri, Division of Health
Jefferson City, MO, Missouri Division of Health 4 p. 1971.
TX356.M5 F&N
Food preparation, Food selection, Iron, Nutrient sources.
Abstract: This is a short but practical guide to low-cost food sources of iron and preparation tips. A simple bar graph shows how various foods help meet daily iron needs and the cost per serving. It is one in a series of three leaflets concerned with food buying.

2734-73
TEACHING THE YOUNG CHILD GOOD EATING HABITS FOR LIFE. 2d ed.
Missouri Home Economics Association, Food and Nutrition Committee
Columbia, Mo., Missouri Home Economics Assn. 37 p., illus. 1971.
TX361.C5M5 1971 F&N
Child nutrition, Class activities, Elementary grades, Nutrition education, Preschool children, Primary grades, Resource

2735-73
materials, School children (6-11 years).
References p. 32-37.
Abstract: This is a resource book for preschool and primary school teachers. The object of the book is encapsulated in the question posed in the preface: "Isn't it time we put into action what we know about nutrition and how children learn?" the sections are entitled: I. Our knowings--basic concepts for nutrition education; what the child learns; II. Our doings--sensory experiences, music, dramatics, art, science, visuals; III. Our references. Suggestions for learning about food are found in the "Doings".

2735-73
MALNUTRITION AND MENTAL CAPACITY.
Fernando Monckeberg
Bol Of Sanit Panam 7 (1): 87-93. 1973.
449.9 P192B
Disadvantaged youth, Latin America, Malnutrition, Mental development, Mental retardation, Preschool children (2-5 years), Professional education, Socioeconomic status.
Abstract: Recent research in Latin America suggests that cultural deprivation, growth retardation and protein intake are interrelated with children's intelligence quotients. Adequate nutrition alone does not ensure improved intellectual ability to the disadvantaged. Special stimulation added to good diets for one year produced marked improvement for poor children. Stimulation and good nutrition gives good results in the first three years, but does not improve performance after the age of 7. This report is suitable for teachers and health professionals who work with disadvantaged populations.

2736-73
NUTRITION, GROWTH AND DEVELOPMENT OF NORTH AMERICAN INDIAN CHILDREN.
National Institute of Child Health and Human Development, Indian Health Service
William M Moore, Marjorie M Silverberg, Merrill S Read
Washington, U.s. Govt. Print. Off. 246 p. illus. [n.d.].
RJ206.N32 FGN
American Indians, Nutrition.
The papers presented here are as a result of a conference titled: Conference on Nutrition, Growth and Development of North American Indian Children. Includes bibliographies.
Abstract: This book is about the diet, growth, child health and development of North American Indians. The papers summarize previous knowledge, provide new information, and emphasize the role of nutrition as it interacts with other factors during growth and development.

2737-73
MORE THAN TEA AND TOAST.
Crusader 12 p. Winter/spring 1973.
TX341.C75
Adults, Aging, Community action, Food programs, Legislation, Nutrition education.
Abstract: This entire issue of a small newspaper has been used to inform community groups how to operate nutrition programs for the elderly. It interprets the new legislation gives ideas on planning and starting a program, offers pointers on nutrition education, and includes an elderly person's "Bill of Rights" in nutrition programs.

2738-73
MR. YUM YUM COMES ALIVE IN COLORADO.
Sch Foodserv J 27 (7): 104,106. July/August 1973.
389.8 SCH6
Audiovisual aids, Denver, Foods instruction, Nutrition education, School children (6-11 years), Teaching techniques.
Abstract: Nutrition education in elementary school doesn't have to be dull, as evidenced by the responses of school children in Denver, Colorado. Teachers have a helper in the form of Mr. Yum Yum, an outsized plastic structure with a taco head, artichoke hair, Swiss cheese eyes, and a smiling sausage mouth. It takes 2 people to operate Yum Yum, one person to feed it food and another hidden person to act as its voice. As Yum Yum is fed, he comments on the food he is given and answers children's questions. So far, Mr. Yum Yum acts as a traveling consultant, going from school to school as part of the USDA sponsored nutrition education program conducted by the Colorado State University Extension Service.

2739-73
A DIETARY APPROACH TO CORONARY ARTERY DISEASE.
John F Mueller
J Am Diet Assoc 62 (6): 613-616. June 1973.
389.8 AM34
American Heart Association, Caloric modifications, Cholesterol-low diets, Coronary heart disease, Fat modifications, Hyperlipoproteinemia.
Abstract: The rationale on which the American Heart Association diets are derived is discussed. These recommendations call for: (a) reduction in total fat intake to no more than 35 per cent of calories; (b)restriction of saturated fat intake to 10 per cent of total calories; (c)restriction of dietary cholesterol to less than 300 mg. A day; and (d)adjustment of caloric intake to achieve and/or maintain optimal weight. Also discussed are ways of modifying the above recommendations for use in treating hyperlipoproteinemias.

2740-73
A STUDY OF FOODS CONSUMED BY NAVAJO PEOPLE RECEIVING FOODS DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE.
Emma Nance
N.p. 102 p. illus. Aug 1972.
TX551.N3 FGN
American Indians, Cultural factors, Diet patterns, Donated foods, Food distribution programs, Food habits, Navahos, U.S. Dept. of Agriculture.
Thesis (M.S.) - Texas Woman's University, facsimile by the University, Denton, Texas.
Abstract: The purposes of this study were to investigate the dietary patterns of Navaho Indians receiving USDA donated foods and to determine how these foods were being utilized. Information from 281 Navaho households showed that there is very little current use of native foods other than mutton, and that no individual consumed enough food in a day to meet the requirements of the Daily Food Guide. However, with the enriched and fortified foods donated by USDA, the Navahos received an adequate food supply and made good use of the donated foods. Conclusion: there is a great need among Navahos for reliable nutrition knowledge and improved food practices.

2741-73
THE IMPACT OF FOOD AND NUTRITION ON ORAL HEALTH.
National Dairy Council
Dairy Counc Dig 44 (3): 13-16. May-june 1973.
389.8 D14
Dental caries, Dental health, Nutrition, Periodontal disease.
Extract: Preventive dentistry rather than restorative dentistry is the key to oral health. The gain in the last five years has been in the implementation of programs embodying dental plaque control, rational use of fluorides, and sound nutritional practices. Nutrition can selectively influence the types of bacteria as well as the amount of proliferation (dental plaque) and hence the magnitude of dental caries. The relative role of nutrition in the initiation and development of periodontal disease is yet to be resolved. Most investigators and clinicians are of the opinion that nutrition is more often a conditioning rather than causative factor particularly in the usual cases of chronic periodontitis.

2742-73
A STUDY OF HEALTH PRACTICES AND OPINIONS; FINAL REPORT.
National Analysts, inc.
Springfield, Va., Food and Drug Administration 1 v. (various pagings). June 1972.
RA440.5. N3 FGN (U.S. National Technical Information service. PB 210978)
Food beliefs, Food superstitions, Health beliefs, Health misinformation, Professional education, Surveys, Weight control.
Contact no. FDA 66-193.
Abstract: The Food and Drug Administration commissioned a large national survey, of which this publication is a report to investigate fallacious or questionable health beliefs and practices, and the susceptibility of the population to them. Among the conclusions of the study which should concern nutritionists were beliefs that extra vitamins provide more pep and energy, fallacious concepts of weight control, considerable self diagnosis and self medication. The investigators conclude that tendencies to follow questionable health practices are not consistently related to such beliefs. Older people as a group tend more to such beliefs and practices than younger individuals. A majority of the population overstresses the relationship between health and diet or nutrition.

2743-73
WHAT WE DO DAY BY DAY (STUDY PRINTS).
National Dairy Council
Chicago, IL, National Dairy Council 12 prints, col., 11"x13"-.1969.
RA440.N48 FGN AV
Audiovisual aids, Class activities, Health education.
Teacher's guide on verso of each print.
Abstract: Twelve color prints depicting physical activities of young children. Each picture has information on the back: concept of the picture, discussion questions, teacher information and references and resources.

2744-73
COMPARISON CARDS, SET 1...FOR TEENAGERS (CHARTS).
National Dairy Council
Chicago, National Dairy Council 50 cards, 11 x 8 1/2 in with teacher's guide. 1969.
TX551.C58 FGN AV
Adolescents (12-19 years), Audiovisual aids, Charts, Food composition, Graphs, Nutrients.
Abstract: This set is composed of fifty cards of bar graphs showing major food values contributed by a variety of foods (one food per card). Includes a card on foods within four food groups, snacks, and desserts.

2745-73
A GIRL AND HER FIGURE AND YOU; A WORKBOOK.
National Dairy Council
Chicago 16 p. 1970.
RM222.2.N32 FGN
Adolescents (12-19 years), Exercise, Growth, Meal planning, Physical development, Snacks, Weight control.
Abstract:"this is a workbook designed to be used with A Girl and her Figure. The student can work out food intake and menus to solve her own "figure problems.".

2746-73
YOUR FOOD--CHANCE OR CHOICE?
National Dairy Council
Chicago 12 p. 1968.
TX551.N32 P&N
Adolescents (12-19 years), Basic nutrition facts, Food groups, Food misinformation, Meal planning, Snacks.
Abstract: This booklet is designed to guide teenagers in making food choices that will bring them good health, energy and good looks. It suggests that they look around and see the evidence of food choices people make. Food selection tips are based on the Guide to Good Eating. It also discusses dieting, snacks, fad foods and meal skipping.

2747-73
MEALS AND SNACKS TO MATCH YOUR MOOD.
National Dairy Council
Chicago 11 p. 1972.
TX355.N34 P&N
Adolescents (12-19 years), Cookery, French, Cookery, Oriental, Cookery, Scandinavian, Ethnic groups, Meal planning, Snacks.
Abstract: This is a recipe booklet designed to inspire the teenager to develop culinary and hostess skills. The themes include Scandinavian, Oriental and French cooking and American punches, shakes and snacks. The text is in blue and the unique line-drawings are in red.

2748-73
THE ROLE OF ESSENTIAL TRACE ELEMENTS IN NUTRITION.
National Dairy Council
Dairy Counc Dig 44 (4): 19-23. July/August 1973.
389.8 D14
Diet patterns, Digestion and absorption, Micronutrients, Nutrient content determination, Nutrient intake, Nutrient standards, Nutrients, Recommended Dietary Allowances, Trace elements.
Abstract: A recommended dietary allowance for most trace elements has not been established, but recent advances in analytical techniques have improved the scientific study of trace elements in nutrition. Criteria for measuring the essentiality of trace elements must be established, and consideration must be given to the interrelationships of each trace element with other micronutrients and with macronutrients. Cow's milk supplies the body with large intakes of zinc and possibly iodine, but studies must yet be done on the effects of overconsumption of certain of these easily obtainable trace elements. Deficiencies of trace elements leading to readily recognizable symptoms are rarely encountered in the U.S. due to the increased consumption of refined, fabricated, and processed foods in which trace element concentrations have been altered. Some of the nutrients may be in short supply for some segments of the population. To ensure adequate trace element intake, diets should consist of a wide variety of traditional fresh foods.

2749-73
CALCIUM-UTILIZATION AND REQUIREMENT.
National Dairy Council
Dairy Counc Dig 44 (5): 25-28. Sept/Oct 1973.
389.8 D14
Calcium, Minerals, Nutrient requirements, Nutrient retention.
Abstract: The body can adapt to varying calcium intakes by regulating the intestinal absorption and renal excretion of calcium. A number of factors influence calcium absorption, such as Vitamin D, dietary protein, the interactions of phosphorus, magnesium, fat, oxalic acid and phytic acid, although the mechanisms are not clearly understood.

2750-73
MALNUTRITION, LEARNING AND BEHAVIOR.
National Dairy Council
Dairy Counc Dig 44 (6): 31-34. Nov/dec 1973.
389.8 D14
Behavior, Brain, Central nervous system, Learning, Malnutrition.
Abstract: A review of the most recent work being done in the field of nutrition and the development of the brain. Severe nutritional deprivations imposed during vulnerable periods of the brain and central nervous system development may result in permanent damage.

2751-73
THE DAY MILK WAS TURNED OFF (MOTION PICTURE).
National Dairy Council
Chicago, Graphics International 1 reel, 16mm, sd, col, 27 1/2 min. 1973.
TX379.D3 P&N AV
Milk, Nutrients, Nutrition education.
Abstract: Although this film is targeted primarily at junior and senior high school audiences, it is also of interest to adult audiences. The "plot" is developed around a fantasy situation in which milk suddenly disappears throughout the United States. This results in a near-national crisis, with the President himself trying to solve the problem. In the process he meets a number of interesting characters, colorfully costumed, who portray the roles of the key nutrients in milk and explain their contribution to the maintenance of good health and prevention of disease.

2752-73
THE NATIONAL SCHOOL FOOD SERVICE AND NUTRITION EDUCATION FINANCE PROJECT.
National Educational Finance Project
[Washington] 391 p. 1971.
LB3479.05N3 P&N (National Educational Finance Project. Special study no. 8)
Child nutrition programs, Cost effectiveness, Financial management, Legal problems, Nutrition education, Program evaluation, Research, School administration, School food service.
Wholly supported by the U.S. Dept. of agriculture, contract no. 12-25-400-68. Includes bibliographies.
Abstract: The National Educational Finance Project, instituted June 10, 1968, was the first comprehensive study of educational finance since 1933. This document reports the findings and recommendations of the School Food Service Project, an arm of the larger financial study. The report presents a school finance model to help administrators in deciding which nutrition programs are needed by children, what should be the school's committment to child nutrition, and what are the possible avenues for obtaining adequate funding. The study's findings are in some areas conflicting, but the primary conclusion is inescapable: school administrators, and adults in positions of authority, have collectively failed to make adequate school nutrition provisions for children. On the other hand, all such people interviewed stated their conviction that school districts must plan for and provide a uniform system of school nutrition programs that meet the total school-day nutritional needs of all pupils, and that all schools must teach their pupils the reasons and necessity for good food habits.

2753-73
GOOD FOOD FOR THE HEALTH OF THE MOTHER AND BABY DURING PREGNANCY (CHART).
National Foundation, March of Dimes
White Plains, NY, The National Foundation/march of Dimes chart, 14" x 10 3/4", col., suitable for a placemat. 1972.
RG940.G6 P&N AV
Adults, Basic nutrition facts, Pregnancy diets.
Abstract: Placemat-which could be used as a wall chart-with nutritional do's and don'ts for the pregnant woman. Some do's: eat balanced meals, ask your doctor for food charts. Don'ts: fried foods, skipping meals.

2754-73
FACTS ABOUT: ADOLESCENCE.
National Institute of Mental Health
Washinton, GPO 15 p. 1972.
RJ140.N3 P&N (Dept. Of Health, Education and Welfare. DHEW Publ. No.(HSM) 72-9148)
Adolescents (12-19 years), Adults, Behavior, Physical development.
Abtract: Facts about adolescents, primarily for their parents. This pamphlet discusses physical, emotional and social growth of these children, including nutritional requirements, adolescents' main tasks and needs, their problems, emotional illness and drug use, beliefs and maturity, and how parents can guide them. Accent is on mental health.

2755-73
NATIONAL INSTITUTE OF ARTHRITIS AND METABOLIC DISEASES.
National Institute Of Arthritis And Metabolic Diseases
Washington, GPO 24 p., illus. with photos. 1969.
RC933.N3 P&N
Arthritis, Cystic fibrosis of pancreas, Diabetes mellitus, Endocrine disorders, Gastrointestinal disorders, Gout, Nutrition, Renal disorders.
Abstract: A history of the NIAMD going back to 1950. NIAMD conducts and sponsors research about many disabling diseases in the U.S. This little pamphlet gives us an overview of some of their work, from research into the cause and prevention of disease, to mathematical computational methodologies, to the awarding of scholarships for study and research.

2756-73
PRIMARY GRADE NUTRITION EDUCATION KIT.
National Live Stock and Meat Board
Chicago, National Live Stock and Meat Board teaching kit, class supply of two pamphlets, teacher's guide. 1971.
TX364.N3 P&N
Activity learning, Audiovisual aids, Basic nutrition facts, Food groups.
Abstract: An educational kit that includes a teacher's bulletin with ideas for integrating nutrition into the curriculum, a language arts leaflet, "Mystery at the food power tower," and an arithmetic leaflet, "Test your food power". The leaflets are for 2nd and 3rd grade student use.

2757-73
THE RELATIONSHIP OF NUTRITION TO BRAIN DEVELOPMENT AND BEHAVIOR; A POSITION PAPER OF THE FOOD AND NUTRITION BOARD.
National Research Council, Food and Nutrition Board
Washington, National Academy of Sciences 20 p. June 1973.
TX357.N3 P&N
Behavior, Brain, Hunger, Infant feeding, Learning, Malnutrition, Professional education.
Abstract: This pamphlet presents for the professional nutritionist an assessment of present knowledge on the relationship of nutrition to brain development in the perspective of factors that influence that process. Among those points considered are how malnutrition may interfere with learning, and what effect it has on behavioral development, the question of environmental enrichment or deprivation, and the effect of hunger on intellectual performance.

2758-73
SUPPLEMENTATION OF HUMAN DIETS WITH VITAMIN E.
National Research Council, Food and Nutrition Board
Washington, National Academy of Sciences 5 p. June 1973.
TX553.V558 F&N
Dietary supplements, Food misinformation, Professional education, Vitamin E.
Abstract: In a statement prepared for professional nutritionists, the Food and Nutrition Board of the U.S. National Research Council reviews the present contradictory claims which have been made for use of vitamin E as a diet supplement, and concludes that this vitamin has not been shown by sound experiments to be helpful in alleviating a wide range of symptoms in man. Some of the claims are based on deficiency obtained in long-term studies with other species. The wide distribution of vitamin E in our foods makes a deficiency in man very unlikely.

2759-73
DIET AND CORONARY HEART DISEASE.
National Research Council, Food and Nutrition Board
Nutr Rev 30 (10): 223-225. Oct 1972.
389.8 N953
Cardiovascular disorders, Cholesterol, Coronary heart disease, Diet counselling, Diet planning, Disease prevention, Lipid metabolism disorders, Public health, Therapeutic and special diets.
Abstract: This article consists of a joint statement and recommendations on diet and coronary heart disease issued by the Food and Nutrition Board of the National Research Council together with the Council on Foods and Nutrition of the American Medical Association. There is scientific evidence that high cholesterol, hypertension, heavy cigarette smoking, and physical inactivity are often direct causes of coronary heart disease--a condition that has reached epidemic proportions in the U.S. It is recommended that: (1) measurement of plasma lipids become a routine part of physical exams; (2) people with high lipid levels should receive dietary advice; (3) the dietary plans should include all essential nutrients; (4) modified foods for these diets should be readily available on the market and easily identifiable by proper labeling; and (5) high priority should be given to studies of plasma lipid modifications and reduction of other risk factors and the effects of these on the incidence of heart disease.

2760-73
BACKGROUND INFORMATION ON LACTOSE AND MILK INTOLERANCE.
National Research Council, Food and Nutrition Board
Nutr Rev 30 (8): 175-176. Aug 1972.
389.8 N953
Carbohydrate metabolism disorders, Digestion and absorption, Lactose intolerance, Medical factors, Milk.
Abstract: Some older children and adults have a considerably lower tolerance than others for the milk sugar, lactose, because of low intestinal lactase activity. Symptoms may include bloating, flatulence, abdominal pain, and diarrhea. There needs to be more research done into the implications of lactose intolerance for nutrition programs that encourage milk consumption. Only when more data is available will more definitive recommendations be possible concerning the use of milk and milk products among all types of populations. On the basis of present evidence, however, programs that improve milk supplies and consumption should not be discouraged.

2761-73
FOODS WITH AN INTERNATIONAL FLAVOR.
National 4-H Service Committee
Chicago 32 p. 1970.
TX661.N32 F&N
Basic nutrition facts, Ethnic groups, Food preparation, Food production, Foodways.
With 14 p. Leader's guide.
Abstract: This 4-H Food Nutrition Project was prepared to help the youth to understand other peoples as well as the food from other countries. Favorite foods of different countries are related to the agriculture and food production of the country as well as the cultures. Mexico, Germany, Scandinavia, Italy and Japan are featured. Student manual and teacher's guide.

2762-73
NEW NOW NUTRITION; FOR 4-H DAIRY FOODS PROJECTS.
National 4-H Service Committee
Los Angeles, Carnation Co. 13 p. illus. 1971.
TX364.N322 F&N
Adolescents (12-19 years), Basic nutrition facts, Food groups, Milk, Milk products, Projects.
Abstract: Especially designed for inspiring 4-H club teenagers to dramatize their dairy food projects. Pointers for producing effective projects are given under headings of "show-power", "go-power", and "know-power". Ideas are expressed using "NOW" language and examples of development topics are given. A dairy foods digest concludes the text.

2763-73
TEENS ENTERTAIN; A 4-H FOOD-NUTRITION PROJECT MEMBERS' MANUAL.
National 4-h Service Committee
[Chicago] National 4-H Service Committee 36 p. illus. col. (n.d.).
LB1027.N3 F & N (4-H Food-Nutrition, no. 5)
Activity learning, Adolescents (12-19 years), Basic nutrition facts, Educational games, Instructional materials, Menu planning, Recipes, Snacks, Teaching aids.
Abstract: This book on party planning for teenagers should also be of interest to their teachers. There are recipes for snacks and meals, and bar graphs of nutritive values of 15 snacks.

2764-73
THE SCHOOL HEALTH PROGRAM. 3d ed.
Alma Nemir
Philadelphia, W.b. Saunders 461 p. 1970.
RA440.N4 F&N
Basic nutrition facts, Health education, Professional education, Program evaluation, Program planning, School health services.
Resources, p. 411-418.
Abstract: A book for teachers providing information about health of the school child and describing a school health program. A chapter is devoted to nutrition and nutrition education with emphasis on continuous classroom instruction (K-12).

2765-73
EVALUATION OF SMALL-SCALE NUTRITION PROGRAMS.
Alfred K Neumann, Charlotte G Neumann, Aaron E Ifekwunigwe
Amer J Clin Nutr 26 (4): 446-452. Apr 1973.
389.8 J824
Cost effectiveness, Evaluation, Nutrition programs, Professional education, Program planning.
Abstract: The authors describe for the nutrition program director how to build evaluation into a small-scale nutrition program using available techniques, records and personnel. Needed are both goals and specific objectives, a clear picture of anticipated results and a time table. The authors recommend evaluating results over evaluating inputs, and describe briefly how to make a cost analysis.

2766-73
NEW YORK STATE'S FOOD ON THE TABLE PROGRAM: NUTRITION EDUCATION; FOOD--AND WHAT IT CAN DO FOR YOU.
New York (State),ADept. of Social Services
Albany, NY, New York State Dept. of Social Services 68 p. illus. 1970.
TX364.N4 F&N
Basic nutrition facts, Food programs, New York (State).
Abstract: This booklet is prepared for easy reading. The print is large. The sentences are short. It covers the basic concepts of nutrition education. It is designed for use only in New York State and includes a message from the Governor. There is a symbolic road "nutrition" running through the book. It is useful for children and adults with limited reading ability.

2767-73
THE CONTRIBUTION OF THE SCIENCE AND PRACTICE OF NUTRITION TO PREVENTION AND CONTROL OF DENTAL CARIES, PART 1.
Abraham E Nizel
Food and Nutr News 41 (4): 1,4. Jan 1970.
389.8 F7332
Bacteria, Dental caries, Fluoride, Nutrition, Teeth, Therapeutic and special diets.
Abstract: Tooth decay entails a combination of three processes: (1) demineralization of the inorganic enamel structure; (2) proteolytic breakdown of the organic matrix of the dentin; and (3) an invasion of the dentinal tubules by cariogenic bacteria. For a preventive program to be effective, equal emphasis must be given to all factors involved in decay formation: (1) dental plaque accumulation; (2) food habits; (3) salivary flow; (4) fluoride ingestion; (5) genetic predispostion; (6) emotional status; and (7) socio-economic factors, plus others. All caries are caused by bacteria which feed parasitically on material in and on the teeth. Dietary treatment can only help in reducing decay; it cannot, by itself, eliminate decay.

2768-73
THE CONTRIBUTION OF THE SCIENCE AND PRACTICE OF NUTRITION TO PREVENTION AND CONTROL OF DENTAL CARIES, PART 2.
Abraham E Nizel
Food and Nutr News 41 (5): 1,4. Feb 1970.
389.8 F7332
Dental caries, Dental health, Dietary factors, Nutrition, Teeth.
Abstract: Dietary treatment for tooth decay must deal with the patient's intake of fluoride, sucrose, phosphates, and protein, and the reasons why the patient chose to select or omit foods containing these nutrients. The patient should keep a daily record of his food intake to make sure his diet is adequate for fighting decay; and some means must be found for the patient to overcome his former caries-prone food habits. In general, tooth care cannot be a mechanistic process wherein brushing or filling teeth becomes the prime solution. Prevention of dental caries must encompass a humanistic program that concerns itself with bettering the health of the whole person.

2769-73
IRON ENRICHMENT.
Colin Norman
Nutr Today 8 (6): 16-17. Nov/Dec 1973.
RA784.N8
Breads, Cancer, Enriched flour, Enrichment, Iron, Iron-deficiency anemia, Niacin, Wheat.
Abstract: Beginning in April 1974, levels of thiamin, riboflavin, niacin and iron as found in flour and bread will be raised. Mr. Norman tells of the controversy that began in 1960

when the White House Conference on Food, Nutrition and Health disclosed a need for a higher level of iron in the diet of the population. Articles appeared in the popular press suggesting the higher levels of nutrients would seriously endanger the health of the American public.

2770-73
THE COMPLETE HANDBOOK OF NUTRITION.
Gary Null, Steve Null
New York, Robert Speller and Sons 340 p. 1972.
TX355.N8 F&N
Diet improvement, Diets, Food intake, Handbooks, Health foods, Nutrients, Nutrition, Organic foods.
Abstract: The foods we eat determine to a great extent our general level of health and ability to function both mentally and physically. This book is intended as a comprehensive guide for the layman on health and nutrition as related to food intake. Facts about nutrients, food values, food groups, special health diets, and other subjects are explained in clear, everyday language. The authors mean to make no radical claims for cures or revolutionary types of therapy, but rather present scientifically substantiated evidence that may give the reader insight into how the human body utilizes food and how optimal health can be maintained.

2771-73
NUTRITION AND FOOD PROCESSING SUBJECT OF SUN VALLEY SYMPOSIUM.
Food Technol 27 (6): 62,64. June 1973.
389.8 F7398
Food processing, Nutritional quality, Symposia.
Abstract: "nutrition and Food Processing," was the theme of the Fourth Annual Intermountain Symposium on Food Science, held in Sun Valley, Idaho, on January 12-13, 1973. Topics which were discussed included: 1) the effects ofprocessing, storage, cooking and other handling factors on the nutritional composition of food; 2) essential nutrients, 3) nutrient studies at WRRL, 4) fabricated foods, 5) nutritional labeling, and 6) analytical problems.

2772-73
NUTRITION: SENSE AND NONSENSE.
FDA Consumer 6 (7): 18-22. Sept 1972.
TX335.F6 F&N
Adults, Basic health facts, Basic nutrition facts, Food superstitions, Health beliefs.
Available as a reprint from the GPO .
Abstract: Twelve common health and nutrition claims and fallacies refuted by the Food and Drug Administration in short statements for the average adult. With colored illustrations.

2773-73
THE NUTRITIVE CONTENT OF TYPE A LUNCHES.
Sch Lunch J 22 (4): 11-18. Apr 1968.
389.8 SCH6
Dietary standards, Food analysis, Nutrient content determination, Nutrient requirements, Recommended Dietary Allowances, Research, School lunch programs, Type A lunch.
Extract: Data from school lunches from a nationwide sample of 300 schools indicate that lunches served to sixth graders are, on the whole, satisfactorily meeting the nutritional goals of one-third the recommended daily dietary allowance for these children for calories, protein, and calcium. Energy value and protein content were good. A number of the participating schools served lunches too small to provide the desired levels of calories and calcium. These lunches could be improved within the Type A framework. Nutritive data yet to be evaluated for the school lunches include those for minerals except calcium, vitamins, and fatty acids. These evaluations, when complete, will provide a measure of how useful a tool the Type A pattern, as interpreted by schools, is in meeting the nutritional goals of the school lunch program.

2774-73
NUTRITION EDUCATION IN FLORIDA SCHOOL DISTRICTS; A SURVEY REPORT.
Michael J O'farrell
Florida,JDept. of Education, Food and Nutrition Services
Tallahassee, Florida Dept. of Education 40 p. 1971.
TX364.03 F&N
Curriculum planning, Florida, Nutrition education, Professional education, Research, Surveys.
Bibliography: p. 38-40.
Abstract: The results of a questionnaire survey regarding nutrition education in the public schools of Florida are summarized. The study sample consisted of 850 school superintendents, principals, teachers and food service supervisors. There were 561 questionnaires returned. In general, a nutrition education program in the schools was favored. It should be sequential throughout the school years and should be an integral part of the curriculum rather than a separate course of study. Survey instrument, summary data and bibliography in appendix.

2775-73
THE TWO-CARBON CHAIN IN METABOLISM.
Robert Olson
J Amer Med Assoc 183 (6): 471-474. Feb 9, 1963.
R15.A48 F&N
Acetyl coenzyme A, Biochemistry, Chemical properties, Chemistry, Enzymes, Metabolic studies, Metabolism.
Abstract: This article is a highly technical chemical analysis of the acetyl coenzyme A (the 2-carbon chain "active acetate"). Its importance as an intermediary metabolite and its role in nutrition and cellular physiology are described in detail.

2776-73
HOW TO WIN THE GROCERY GAME; A PROVEN STRATEGY FOR BEATING INFLATION.
Delight Dixon Osohundro
New York, Drake Publishers 258 p. illus. [1973].
TX356.055
Cookery, Marketing, Menu planning, Recipes.
Available from NAL .

2777-73
THE DECISION TO BREAST-FEED.
Donna Onstad
Amer Baby 35 (9): 38-41. Sept 1973.
HQ750.A2A4 F&N
Adults, Breast feeding, Infant feeding, Lactation, Weaning.
Abstract: Breast feeding is the most satisfactory way, nutritionally and psychologically, to feed a new infant. This article has been written for the new mother who wishes to do so, but feels uncertain how to go about it since the practice has not been frequent in recent times. Suggestions are offered for the mother's diet, techniques to use in feeding, how to know if he is getting enough, how to wean, and the father's role.

2778-73
NUTRITION INSURANCE (GAME).
Judy Oppert
Urbana, University of Illinois 43 p. [n.d.].
TX355.06 F&N AV
Basic nutrition facts, Classroom games, Deficiency diseases and disorders, Educational games, School children (6-11 years), Weight control.
Abstract: In this game for classroom use students sell insuraace policies to other students for protection against nutritional deficiency diseases. The premiums are food choices which provide nutrients needed to protect the individual against the disorder. Buyers have a set of calories with which to purchase the policies, and sellers vie with each other to commend their policies as the "best." policies offered in the game include those against iron deficiency, obesity, and "wearing out." each policy includesdietary means to prevent the condition insured against. Instructions to the teacher are included. For intermediate students, or youths and adults with limited reading skills.

2779-73
NUTRITION EDUCATION: TOO MUCH, TOO LITTLE, OR TOO BAD?
Jack D Osman
J Sch Health 42 (10): 592-596. Sept 1972.
LB3401.J6 F&N
Learning, Motivation, Nutrition education, Teachers.
Abstract: The author, a health educator, analyzes the problems of teaching nutrition to school children and suggests that a combination of mass media propaganda and psychological principles of learning are needed to come closer to the desired goals. Among his suggestions on how to achieve this end are motivation of the student through meaningful involvement, reduction of prior learning which tends to interfere with present learning by identifying and eliminating nutritional misconceptions, limitation of the quantity of information taught, and repeating and reinforcing adequately memory recall. For teachers and nutrition educators.

2780-73
RAISING VEGETABLES IN MINIGARDENS.
Harold W Otto
California,tUniversity, Berkeley, Agricultural Extension Service
[berkeley?] University of California Agricultural Extensionservice in Orange County 7 p. illus. 1971.
SB321.08 F&N
Class activities, Intermediate grades, Resource materials, Vegetables.
Abstract: For intermediate grades. Instructions for raising vegetables in containers rather than a garden plot. Illustrated with cartoons.

2781-73
THE FOUR BASIC FOOD GROUPS.
Pacific Gas and Electric, Home Economics Dept.
San Francisco folder printed with food groups information, 4 p. 1971.
TX551.P34 F&N
Basic nutrition facts, Food groups, Instructional materials, Recipes, Secondary grades.
Abstract: For secondary and adult students. This is a folder with the four food groups pictured on the cover and recipe cards for meat-extending casseroles and 8 recipe cards for breadstuffs.

2782-73
FOOD AND YOUR WEIGHT. Rev. ed.
Louise Page, Nancy Raper
Washington, U.S. Gov't. Print. Off. 38 p. July 1973.
RM222.2.P3 1973 F&N (U.S. Dept. of Agriculture. Home and garden bulletin no. 74)
Adult education, Basic nutrition facts, Caloric values, Nutrition, Obesity, Weight control.
Abstract: This booklet explains why food is necessary and how it affects weight. Guidelines are given for determining desi-

2783-73

red weight and total calories necessary for obtaining that weight. The "Daily Food Guide" is used to show how a nutritionally adequate diet with the appropriate calories can be planned. Diets of 1,200 and 3,000 calories along with calorie value lists are included.

2783-73
SCHOOL FEEDING PROGRAM: WHO SHOULD RECEIVE WHAT?
David M Paige
J Sch Health 41 (5): 261-263. May 1971.
LB3401.J6 F&N
Blood analysis, Height-weight ratio, Low income groups, Nutritional status, Nutritional surveys, School children (6-11 years), School food service supervisors, School lunch programs.
Abstract: Heights, weights and hematocrit levels were measured in elementary school children to determine their nutritional status. More than one-quarter with indices of anemia were not included in any school feeding program, because criteria for eligibility are based on economic need rather than nutritional status of the child. The author calls for a combination of socioeconomic and medical indices in selecting children most in need of school feeding programs. For school food service supervisors, planners, and nutritionists.

2784-73
THE SCHOOL FEEDING PROGRAM: AN UNDERACHIEVER.
David M Paige
J Sch Health 42 (7): 392-395. Sept 1972.
LB3401.J6 F&N
Blood analysis, Low income groups, Nutritional status, Nutritional surveys, Professional education, School children (6-11 years), School food service, School lunch programs.
Abstract: A year-long study of nutritional status of low income children receiving a federally supported lunch at school failed to show any change from that of children not consuming the lunch. While absenteeism, incomplete consumption of the lunch and poor reinforcement at home plays role, the author believes the lunch itself could be improved, taking into consideration some new food products specifically engineered to have greater biologic impact on inadequately nourished recipients. Of interest to school food service managers and school administrators.

2785-73
VITAMIN D: A REAWAKENING.
Paul A Palmisano
J Amer Med Assoc 224 (11): 1526-1527. June 1973.
R15.A48 F&N
Biochemistry, Bone disorders, Deficiency diseases and disorders, Professional education, Vitamin D.
Abstract: Until recently, it had been believed that there were only two forms of vitamin D which were active in the body. Now it has been learned that two more metabolites exist which are far more active in stimulating bone uptake of calcium, as well as in its transport. One is produced in the kidney, which explains why some renal disorders can result in rickets, this and other research, including synthetic manufacture of the newer metabolites, are described in this brief article, which should be of interest to professional nutritionists as well as other health workers concerned with nutritional status of populations.

2786-73
THE CAUSES OF VITAMIN D DEFICIENCY.
C R Paterson
Nutrition 27 (2): 90-96. Apr 1973.
389.8 N959
Bone disorders, Deficiency diseases and disorders, Osteomalacia, Professional education, Rickets, Vitamin D.
Abstract: Since the causes of vitamin D deficiency--lack of exposure to sunlight along with inadequate diet intake-have been known, rickets and osteomalacia--adult rickets-have been seen less often, but they still exist. Despite fortification of foods, children who live in persistent slums or high latitudes throughout the world often do not get enough sunlight. Some children living in high-rise buildings also seldom go in the sun. The high price of milk and lack of refrigeration deprive some children of this source of the vitamin. Premature infants have a small intake of milk, and elderly women living alone may not take pains with diet, or go about much outdoors. Both osteomalacia and rickets can also result from intestinal disorders affecting absorption. Thus vitamin D deficiency is still with us. For professional nutritionists.

2787-73
THE FOOD BOOK: WHAT YOU EAT FROM A-Z.
Charles Patti
New York, Fleet 252 p. illus. 1973.
TX355.P3 F&N
Basic nutrition facts, Consumer education, Food additives, Food guides, Food handling, Food purchasing, Reference books.
Abstract: This book for the consumer is a compendium on the more common foods, with information on their nutrient content, how to buy for quality and economy, and how to prepare them. Also included are guides to good nutrient intake, food additives, and general information on measurements and portion size.

2788-73
FOOD THEORY AND APPLICATIONS.
Pauline C Ed Paul, Helen H Ed Palmer
New York, J. Wiley 797 p. illus. [1972].
TX354.P3 F&N
Chemical properties, Cooking methods, Food composition, Food preparation, Nutrients, Physical properties, Processed foods, Quality control, Raw food.
Includes bibliographies.
Abstract: Designed to be used as a textbook, this volume presents the chemical and physical basis of food preparation, provides a reference source for research studies on food materials and processes, and introduces the student to the literature related to food-preparation problems. Emphasis is placed on the chemistry, physics, and physical chemistry of food materials and the processes used in preparing them for consumption. The book is organized as a series of articles by persons with specialized scientific knowledge and experience in each subject area.

2789-73
NUTRITION PERSPECTIVES IN THE SEVENTIES.
Paul B Pearson
Nutr Rev 30 (2): 31-34. Feb 1972.
389.8 N953
Food industry, Food supply, Government role, International programs, Malnutrition, Nutrition, Nutrition education, Prediction, Research.
Abstract: The 1970's will witness an increase in man's capacity to deal with hunger and malnutrition around the world. Although more research is needed in a number of areas, government and private industry must ban together in cooperative programs using the most sophisticated communications techniques for inducing good eating habits and providing the best technological know-how to cultivate and produce nutritious foods and get them to the people who are most in need.

2790-73
FAN FOOD CARDS (PLAYING CARDS).
Ann V Peisher
Georgia,iUniversity, Cooperative Extension Service
Athens, GA, Georgia Cooperative Extension Service 54 playing cards, 3 1/2" x 2 1/4", col. Jun 1973.
LB1044.9.G3P3 F&N AV
Classroom games, Educational games, Food groups, School children (6-11 years), Teaching aids.
With 12 p. Instructions.
Abstract: FAN stands for Food and Nutrition, what these cards are all about. A deck of playing cards for school children, each suit representing one of the four food groups, with an example food on each card, and two "wild" cards containing examples from all four. Accompanying instructions present 11 games, designed to teach the foods in the four groups in classroom settings.

2791-73
NUTRITION EDUCATION IN GROUP MEALS PROGRAMS FOR THE AGED.
Jeanette Pelcovits
J Nutr Educ 5 (2): 118-120. Apr/June 1973.
TX341.J6
Adult education, Aging, Elderly (65 + years), Food habits, Food programs, Nutrition education, Professional education.
Abstract: Because older people may have poor eating habits for a variety of reasons, some at least of which are economic in origin, the author urges that nutrition education programs be incorporated into meal programs for them. It should be commenced at the beginning of the program, to become part of what they expect, and not at the meal time, which could detract from pleasure of food and company. Some approaches which have elicited interest and attention are outlined. A poster asking, "are dry cereals a waste of money?" attracts more to a meeting than one entitled "nutrition education class." active participation in planning, such as compiling a cookbook, field trips to a grocery store, or potluck meals on occasion help sustain interest. For professional nutritionists and those involved in feeding programs for the elderly.

2792-73
COPPER CONTENT OF FOODS; FACTORS AFFECTING REPORTED VALUES.
Jean T Pennington, Doris Howes Calloway
J Am Diet Assoc 63 (2): 143-153. Aug 1973.
389.8 AM34
Copper, Food composition tables, Nutrient values.
Abstract: The genetic, environmental, and processing factors that may affect the amount of copper present in foods are reviewed. Problems involved in analyzing food for copper and in compiling data are also discussed. Extensive data from the literature have been compiled and tabulated, including number of samples and the mean and range of copper content of foods. Standard deviations were calculated, if data on a single food item were reported in four or more references. Values were derived from 240 publications dated 1920 to 1971.

2793-73
MINERALS IN CARDIOVASCULAR DISEASE.
H Mitchell Perry
J Am Diet Assoc 62 (6): 631-637. June 1973.
389.8 AM34
Cadmium, Cardiovascular disorders, Minerals, Sodium.
Abstract: Available evidence, some of it unexplained as yet, points to a relationship between minerals and cardiovascular disease. Particularly puzzling at present are data indicating an inverse relationship with water hardness. Cadmium appears to be related to essential hypertension, although the sources from which it is accumulated in the kidneys are elusive. Sodium intake, too, plays a positive role in the etiology of

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hypertension. There are indications that chromium may contribute to diabetes and thus indirectly to the development of arteriosclerosis.

2794-73
ROLE OF NUTRITION EDUCATION IN THE NUTRITION DECADE.
John Perryman
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 69-75. July 12/23, 1971.
LB3479.U5K3 F&N
Federal programs, Food supply, Nutrition education.
Abstract: This paper discusses the role of nutrition education in the nutrition decade. The importance of nutrition in daily living, the new attitude of Congress toward nutrition and nutrition education programs, the need for new ideas rather than just exchanging one old idea for another, the involvement of industry, the need for a national nutrition policy, information on the world food supply and availability of markets are included.

2795-73
READY--TO--EAT BREAKFAST CEREALS IN U. S. DIETS.
Betty Peterkin
Family Econ Review pp 8-9. Dec 1970.
A321.9 R31
Breakfast cereals, Diets, United States.
Abstract: This paper documents, based upon USDA food consumption data, the contribution that ready-to-eat cereals make to the U.S. Diet.

2796-73
PRACTICAL NUTRITION. 2nd ed.
Alice B Peyton
Philadilphia, Lippincott 434 p. 1957.
TX551.P42 F&N
Dietetics, Food composition tables, Food economics, Hospital food service, Nursing education, Nutrition education, Obesity, Recommended Dietary Allowances, Therapeutic and special diets.
Abstract: Planned to meet the needs of the practical nursing student, the book can also be used by the homemaker. Basic nutrition facts are taught and food needs for various age groups and occupations are discussed. A section on diet therapy follows, including various standard hospital diets. Food economics as part of the budget is considered, including selection, care and preparation of foods.

2797-73
NUTRITION: AN INTEGRATED APPROACH.
Ruth L Pike, Myrtle L Brown
New York, Wiley 542 p. illus. [1967].
QP141.P5 F&N
Cells, Dietary standards, Diets, Digestion and absorption, Food composition, Food intake, Nutrients, Nutrition, Nutrition education.
Bibliography: p. 479-518.
Abstract: This textbook for advanced nutrition students presupposes some knowledge of biochemistry, physiology, and basic nutrition principles. These disciplines are coordinated in the text to show how structure and function are related to the metabolic needs of the cell and its response to its environment. The first section presents the historical development of nutritional science. The second section presents basic biochemical cytology from the nutritionist's viewpoint. The third section describes fundamental concepts underlying applied human nutrition.

2798-73
A STUDY OF PUPIL BREAKFAST HABITS AND BEHAVIORAL PATTERNS IN CERTAIN LOUISIANA ELEMENTARY SCHOOLS FOLLOWING IMPLEMENTATION OF THE NATIONAL BREAKFAST PROGRAM.
Marjorie Shirley Pinkus
[n.p.] 99 l. illus. 1970.
TX361.C5P5 F&N
Breakfast, Child nutrition programs, Food habits, Meal patterns, School breakfast, School food service.
Thesis (M.S.) - Louisiana State University. Bibliography: p. 71-81.
Abstract: Factors affecting breakfast habits and the resulting effect on behavioral patterns of pupils were explored by questionnaires administered to fourth grade pupils from 8 elementary schools in 4 Louisiana parishes, to their parents and to their teachers. The sample included 93 pupils, 65 parents, and 25 teachers, from 4 schools which were not participating in the National Breakfast Program, and 104 pupils, 65 parents, and 24 teachers from 4 schools which were participating in this program. Breakfasts served in schools were analyzed to determine adequacy as defined in the Child Nutrition Act. Optional or additional foods were added to the three-component breakfast in all schools. A significantly greater proportion of children from participating than non-participating schools ate a basic breakfast. A significantly higher proportion of pupils from non-participating than participating schools complained of stomachaches, coughs, and nausea. No significant differences were found between the two groups in regard to behavioral and disciplinary problems, attendance, or academic achievement. In general, teachers and parents had favorable attitudes toward the Breakfast program.

2799-73
METABOLIC DEMANDS AS A FACTOR IN WEIGHT CONTROL.
Herbert Pollack, C Frank Consolazio, Gerhard J Isaac
J Amer Med Assoc 167 (2): 216-219. May 10, 1958.
R15.A48 F&N
Caloric intake, Medical factors, Metabolic studies, Metabolism, Obesity, Weight control.
Abstract: Caloric intake in excess of metabolic demands is the basic cause of obesity. Caloric requirements definitely decrease with age. Other factors, less important than age in determining caloric needs are body size, sex, physical activity, and type of food available. People must recognize that the older they get, the fewer calories their bodies need. Physiological changes take place that demand they readjust work and play schedules and especially modify food intake. Small increases in caloric intake, coupled with small decreases in energy output and metabolic function, are together responsible for much adult obesity.

2800-73
NUTRITION; PART II.
Nicholas Popiak
New Jersey,pDept. of Education, Vocational Division
New Brunswick, N.J., Rutgers, Vocational-Technical Curriculum Laboratory 303 p. 1969.
TX354.P62 F&N
Budgeting, Food economics and consumption, Food fads, Food habits, Foods instruction, Menu planning, Nutrition education, Therapeutic and special diets, Vocational education.
Abstract: This nutrition manual is a general analysis of nutrition and dietetics, designed to answer the needs of vocational students in related foods occupations. Each lesson is to be utilized for self-study, individual use, or for classroom groups. It encompasses facts and concepts of general science, food science, food chemistry, and home economics. Although the manual is self-contained, with three major sections on basic nutrition, dietetics, and home economics, it is also intended to be a workbook, an information book, and a planned-activities book. It is designed for students on a high school level who may be entering fields of baking, commercial foods, practical nursing, and public health occupations.

2801-73
NUTRITION; PART I.
Nicholas Popiak
New Jersey,pDept. of Education, Vocational Division
New Brunswick, N.J., Rutgers, Vocational-Technical Curriculum Laboratory 196 p. 1969.
TX354.P6 F&N
Age groups, Nutrition education, Textbooks, Vocational education.
Abstract: This nutrition manual is a general analysis of nutrition and dietetics, designed to answer the needs of vocational students in related foods occupations. Each lesson is to be utilized for self-study, individual use, or for classroom groups. It encompasses facts and concepts of general science, food science, food chemistry, and home economics. Although the manual is self-contained, with three major sections on basic nutrition, dietetics, and home economics, it is also intended to be a workbook, an information book, and a planned-activities book. It is designed for students on a high school level who may be entering fields of baking, commercial foods, practical nursing, and public health occupations.

2802-73
THE LIMITATIONS AND DANGERS OF COMMERCIOGENIC NUTRITIOUS FOODS.
Barry M Popkin, Michael C Latham
Amer J Clin Nutr 26 (9): 1015-1023. Sept 1973.
389.8 J824
Breakfast cereals, Food cost analysis, Low income groups, Malnutrition, Protein-rich mixture, Proteins, plant.
Abstract: Commerciogenic foods are processed products of high nutritive value manufactured for sale to alleviate malnutrition. The authors analyze the cost such products represent in percent of income for low and high income families in developing countries, and conclude that for low income families they could only replace currently purchased food while lowering intake of protein and calories the latter foods provide. When manufactured in the consuming country these processed foods tend to benefit the local entrepreneurs rather than the poorer people who need the employment. In the United States, the authors point out, poorer people may be led to believe breakfast dry cereals are superior to other cheaper food, which is not the case. For professional nutritionists.

2803-73
THE FOODS WE EAT (FILMSTRIP).
Popular Science Publishing, Audio-Visual Division
Chicago, Denoyer-Geppert 38 fr., col. May 1960.
TX364.F63 F&N AV
Activity learning, Basic nutrition facts, Class activities, School children (6-11 years), Teaching aids.
With teacher's guide.
Abstract: A filmstrip for 4th to 8th graders, telling basic facts about the foods we eat, and presenting several simple chemical tests to demonstrate presence of certain nutrients in foods.

2804-73
SOME STUDIES ON THE EFFECT OF A MULTIPURPOSE FOOD ON THE NUTRITIONAL STATUS OF PRE-SCHOOL CHILDREN.
L Prema, A G G Menon
Agric Res J Kerala 8 [1] 39-43. Mar 1970.
22 AG823
Anthropometric measurements, Blood analysis, Preschool child-

2005-73

ren (2-5 years), Protein malnutrition, Supplemental feeding programs.
Abstract:A feeding trial was conducted for children 2 to 5 years of age for six months to test the efficiency of a multipurpose food. Participating children were attending a creche at Chappathu in the N.E.S. Block Athiyannoor, Kerala. The tests showed that height, weight, hemoglobin, packed cell volume and serum protein contents of the blood increased significantly in children receiving the multipurpose food. Chest depth, hip width, arm girth and Vitamin A contents of the blood were not significantly affected by the test diet.

2005-73
PAG GUIDELINE (NO. 7) FOR HUMAN TESTING OF SUPPLEMENTARY FOOD MIXTURES.
Protein Advisory Group of the United Nations
Pag Bull 3 (3): 12-19. Fall 1973.
QD431.A1P7 F&N
Balance studies, Child nutrition, Food safety, Growth, Nutrient quality determination, Professional education, Protein-rich mixture, Supplemental feeding programs.
Abstract: Persons concerned with the effects of supplementary feeding programs on growth and nutritional status of infants and children should find this article of interest. The Protein Advisory Group of the United Nations has developed guidelines outlined in this article, for testing of such supplements, especially protein-rich mixtures. They included acceptability and tolerance tests, growth response, nitrogen balance determinations, and such measurements as serum albumin levels, creatinine excretion/height ratio, and plasma amino acid levels.

2006-73
THE PRUDENT DIET: VINTAGE 1973.
Med World News 14 (30): 34-35, 39-40, 44. Aug 10, 1973.
R11.M4 F&N
Adults, Animal fats, Calorie-restricted diets, Cholesterol-low diets, Coronary heart disease, Fat-restricted diets, Obesity, Professional education.
Abstract: The Prudent Diet originated in 1957 as a physician's attempt to lower cholesterol and increase polyunsaturated fat intakes for prevention of coronary heart disease. In the intervening time total fat consumption has risen further, and coronary disease is attacking younger people. This article for the physician and other concerned adults recommends cutting calories by 25%, cutting diet fat, eating meat or eggs no more than four times a week, using cottage cheese and avoiding fatty meats, butter, cream, sour cream and concentrated cheeses such as cheddar. Salt consumption, too, should be modified.

2007-73
THERE'S MORE TO FOOD THAN EATING!
Prudential Insurance Company of America
[newark, N.J.] [10]p. 1964.
TX355.P7 F&N (Prudential health series)
Adults, Basic nutrition facts, Carbohydrate-rich foods, Consumer economics, Education.
Abstract: This pamphlet emphasizes the importance of diet on the human body. It includes a brief explanation of fats, carbohydrates, protein, vitamins and minerals their functions and sources. Concludes with hints on making the most of the food dollar by planning, buying, care and preparation.

2008-73
THE ROLE OF NUTRITIONAL DEFICIENCY IN MORTALITY: FINDINGS OF THE INTER-AMERICAN INVESTIGATION OF MORTALITY IN CHILDHOOD.
Ruth Rice Puffer, Carlos V Serrano
Bol Of Sanit Panam 7 (1): 1-25. 1973.
449.9 P192B
Deficiency diseases and disorders, Infants (To 2 years), Latin America, Mortality, Preschool children (2-5 years), Professional education.
Abstract: A two-year study of death rates and the cause of death among infants and young children was made by the Pan American Health Organization in 15 locations in the Western Hemisphere in 1966-68. Both registered and nonregistered deaths were investigated. Using international criteria for measurement, immaturity or nutritional deficiency was found to be the cause of 57.9% of deaths in this period. In Latin America mortality from nutritional deficiency was greater than from immaturity, and was highest for infants under one year. Marasmus accounted for 21.4% of deaths from nutritional deficiency, protein-calorie malnutrition for 13.1%. Suitable for all workers in public health.

2009-73
FOOD TECHNOLOGY AND SOCIETY.
Magnus Pyke
Nutr Rev 28 (2): 31-34. Feb 1970.
389.8 N953
Convenience foods, Cultural factors, Food industry, Food technology, Professional education.
Abstract: The author, himself a food scientist, sees the increasing use of convenience foods as one means of dividing our society into separate unattached individuals. With more foods available from vending machines, there is no need to go home for a meal. Few children have their midday meals at home in more advanced nations. Most infants are now artifically fed. Persons in charge of feeding programs in schools and other institutions as well as the professional nutritionist should find this article of interest.

2010-73
CALORIE TALK.
Ruby Quinn, Elizabeth S Caylor
American Home Economics Association
Washington, American Home Economics Assn. 3 p. teacher section, 4 p. student section, with cover. Aug 1971.
TX364.Q52 F&N (HELPS, home economic learning packages, no. 1047)
Basic nutrition facts, Caloric values, Food groups, Instructional materials, School children (6-11 years).
Abstract: This unit for student and teacher has been designed to help middle school children develop a knowledge of calories and the role they play in nutrition. Lesson suggestions and tests are provided for both pupils and teacher.

2011-73
NUTRIENTS: THE HIDDEN MAGIC IN FOODS.
Ruby Quinn, Elizabeth S Caylor
American Home Economics Assoication
Washington, American Home Economics Association 3 p. teacher section, 5 p. student section, with cover. Aug 1971.
TX364.Q5 F&N (HELPS, home economics learning packages, no. 1044)
Basic nutrition facts, Instructional materials, Nutrients, School children (6-11 years).
Abstract: In this learning kit the student of age 10 or so is helped to learn the major classes of nutrients, in what foods to find them, and the role each plays in good nutrition. A teacher section suggests instructional approaches, and provides tests with answer keys.

2012-73
SOME DRUGS WE WOULD LIKE TO HAVE IN NUTRITION AND METABOLISM.
Lawrence G Raisz
Amer J Clin Nutr 26 (1): 125-128. Jan 1973.
389.8 J824
Calcium, Drugs, Gastrointestinal tract, Professional education, Vitamin D.
Abstract: Recent work on the chemistry of some newly discovered vitamin D compounds suggests that they might perform as useful drugs in disorders of calcium metabolism. The author speculates on developing other drugs for altering absorption in the intestine, and comments on the abuse of such other drugs as alcohol, sedatives and cigarettes which have adverse nutritional effects. For professional nutritionists.

2013-73
THROUGH THE LOOKING GLASS; 1500 CALORIE DIET FOR TEEN-AGE GIRLS.
Ralston Purina Company
[St. Louis] Ralston Purina Company 19 p. illus. 1971.
RM222.2.T4 F&N
Adolescents (12-19 years), Caloric values, Females, Nutrition education, Obesity, Weight control.
Abstract: This leaflet contains a 1500 calorie diet plan for teenage girls complete with menus, meal plan, food groups with serving size, foods to avoid, and recipes. Answers are given to the usual "excuses" for being overwieght such as "I only eat one big meal a day.".

2014-73
MALNUTRITION AND LEARNING.
Merrill S Read
National Institute of Child Health human Development, Information Office
[Washington, U.S. Govt. Print. Off.] [12] p. [1973].
RC620.5.M4 F&N
Behavior, Kwashiorkor, Learning, Malnutrition, Marasmus, Nutritional surveys, Socioeconomic status.
Bibliography: p. [12].
Abstract: This review provides background information for the educator, social worker, nutritionist, and biologist. It gives an overview of the interrelationships of nutrition, learning, and socio-economic background. It cites studies and findings of various workers on the effects of severe malnutrition on the mental development of children in the Americas. The general findings of the National Nutrition Survey begun in 1968 in the U.S. Are also summarized. There is a list of 22 selected references with the latest publication date being 1970 (in press).

2015-73
MALNUTRITION, HUNGER, AND BEHAVIOR; I. MALNUTRITION AND LEARNING.
Merrill S Read
J Am Diet Assoc 63 (4): 379-385. Oct 1973.
389.8 AM34
Behavior, Hunger, Malnutrition, Physical development.
Abstract: Severe malnutrition affects development of the brain and central nervous system. The effects of moderate malnutrition are less obvious and not fully understood. Knowledge in both areas is reviewed in this article.

2016-73
MALNUTRITION, HUNGER, AND BEHAVIOR; II. HUNGER, SCHOOL FEEDING PROGRAMS, AND BEHAVIOR.
Merrill S Read
J Am Diet Assoc 63 (4): 386-391. Oct 1973.
389.8 AM34
Academic performance, Behavior, Hunger, Malnutrition, School breakfast programs, School lunch programs.
Abstract: Although hard to quantify, school feeding programs

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are reported to improve learning and behavior of students who come to school hungry. Some of the behavioral studies are reviewed and discussed in this article.

2017-73
RECIBE CARTA LE GUSTA LA BUENA COMIDA. (SPA)
Washington, Division of Dental Health 2 filmstrips, 36 and 39 fr., col. 1 record, 33 1/3 rpm. [n.d.].
RK61.P42 FSN AV
Dental health, Food habits, Primary grades, Snacks, Spanish Americans.
Title of Original: Pedro (Filmstrip /Record): Gets a letter likes good food
Abstract: Two filmstrips to be used with primary school children. A Spanish-American character, Pedro, visits the dentist and talks with his mother about food choices for good dental health. The narratives are in Spanish followed by an English version. Mexican tunes provide the musical accompaniment. Supplementary activities are suggested to extend the learning situation.

2018-73
CONVENIENCE FOODS DECISION: YES!
Virginia Reid
Hospitals 47 (2): 81-84. Jan 16, 1973.
RA960.H6 FSN
Convenience foods, Cost effectiveness, Hospital food service, School food service supervisors.
Abstract: School food service managers should be interested in the results of this development by a hospital food service department of a food system which reduced labor and other costs and satisfied patients. Use of convenience foods was found to be more economical than "from scratch" items.

2019-73
WHAT IT IS LIKE TO BE HUNGRY.
Myrtle B Beal
Sch Foodserv J 27 (5): 22,25-28,31-32. May 1973.
389.8 SCH6
Cultural factors, Food beliefs, Foods, Hunger, Psychology.
Abstract: This article provides an intensive exploration of food and its meanings, and portrays not only what it is like to be hungry, but also how people eat-or do not eatto fulfill psychological and emotional needs.

2020-73
ALL ABOUT RICE.
Rice Council Of America
Houston, TX, Rice Council Of America 1 filmstrip, 59 fr., si, 35 mm, col. 1971.
TX 809.R5A4 FSN AV
Adolescents (12-19 years), Food composition, Food preparation, Food production, Milling, Recipes, Rice, Teaching aids.
12 p. Narrative guide.
Abstract: This filmstrip in color tells how to use rice and its nutritive value, and how to buy, cook and serve it. The initial section on using rice is suitable for elementary school children. The portions on buying, preparation and serving are more suited for high school home economics students and adult homemakers.

2021-73
BASIC CONCEPTS OF AGING--A PROGRAMMED MANUAL.
Thomas A Rich, Alden S Gilmore
U.S.,sDepartment of Health, Education, and Welfare, Social and Rehabilitation Service, Administration on Aging
Washington, GPO 140 p. Mar 1972.
LB1028.5.R5 F6N
Adults, Aging, Biology, Cultural factors, Elderly (65 + years), Mental health, Programed instruction, Psychology, Retirement.
Abstract: This is a textbook designed as a programmed manual for self-teaching of professional and voluntary service people who work on programs for the aged. Topics covered include psychology, physiology, social and economic aspects of aging, recreation and housing. Diet and nutrition are discussed in a section on biological and physical aspects of aging.

2022-73
STUDIES ON BREAKFAST AND MENTAL PERFORMANCE.
Mari B C Richards
Nutrition 26 (4): 219-223. Aug 1972.
389.8 N959
Adults, Behavior, Breakfast, Food habits, Performance, Professional education.
Abstract: Normal persons who habitually omitted breakfast were compared with others who usually ate a morning meal as to performance on certain tests involving memory and attentiveness, both after their normal morning eating pattern and after it has been reversed. The experimenters were unable to detect any differences in performance by either group under both sets of conditions. They believe the nonnutritional factor of being accustomed to a particular pattern of eating or not eating had more influence on the performance than has hitherto been supposed, and that occasional omission of breakfast may lower mental performance by causing stress from interference with normal diet habits.

2023-73
NUTRITIONAL VALUE OF MIDDAY MEALS OF SENIOR SCHOOLCHILDREN.
D P Richardson, R Lawson
Br Med J 1972 (4): 697-699. Dec 23, 1972.
448.8 B77
Adolescents (12-19 years), Great Britain, Nutritional adequacy, Professional education, School lunch, Snacks.
Abstract: In a London school for adolescents which provides noon meals, 41% of the students bought the meal, 4% had a meal at home of comparable nutrient quality, and 4% ate nothing at all, while 31% bought food or snacks outside the school and 20% brought snacks from home. There was a decline in school lunches bought with increasing age. For school lunch personnel and nutrition educators.

2024-73
HEALTH AND GROWTH: TEACHER'S EDITION.
Julius B Richmond, Elenore T Pounds, Gladys Gardner Jenkins
Glenview, Ill., Scott Foresman and Co. 8 v. 1972.
RA440.R5 F6N
Basic nutrition facts, Class activities, Digestion and absorption, Food groups, Food preparation, Growth, Health education, Menu planning, Recipes.
Resource book in each volume, teacher's notes overprinted onpupil's pages.
Abstract: A set of eight textbooks for use in teaching health in the elementary school. Many aspects of health are explored--including nutrition. Meal planning and food preparation are emphasized in book no. 5.

2025-73
LEARNING BETTER NUTRITION; A SECOND STUDY OF APPROACHES AND TECHNIQUES.
Jean A S Ritchie
Food and Agriculture Organization of The United Nations
Rome, FAO 264 p. illus. [1967].
TX364.R5 F6N (FAO nutritional studies no. 20)
Behavior change, Cultural factors, Developing nations, Educational methods, Food habits, Nutrition education, Nutrition programs.
Bibliography: [240] - 264.
Abstract: This document supersedes the 1950 FAO study entitled "Teaching Better Nutrition." many changes have occurred since 1950. The present study re-examines the techniques used in programs of nutrition education and training within the context of recent social, economic, and technological alterations and advancements. It deals with the present need for nutrition education; background information upon which such education should be based; planning, funding, and evaluation of nutrition education programs; and educational channels and methods that seem to show greatest promise. The discussions are geared to the informational needs of people actively dealing with food and nutrition problems. The text, therefore, avoids unnecessary detail and goes right to the core of nutrition education problems by offering practical suggestions for actual use in the field.

2026-73
DIETARY SURVEYS ON SCHOOL CHILDREN AND MEDICAL STUDENTS.
G Ritzell, Daniela Schlettwein-Gsell
Int J Vitam Nutr Res 40 (4): 548-551. 1970.
389.8 Z33
Children, Dietary surveys, Medical students, Vitamins.
Abstract: This paper covers two dietary surveys, one involving 12 children, 10 to 15 years of age, living at a boarding school, and the other involving 17 medical students. In both surveys vitamin intake was measured both by the precise weighing method and by blood sample analyses. The surveys show that the boarding school students generally had a sufficient vitamin intake while the medical students were deficient in several of the essential vitamins.

2027-73
FUNDAMENTALS OF NORMAL NUTRITION. 2d ed.
Corinne H Robinson
New York, Macmillan 603 p. Mar 12, 1973.
TX354.R6 F6N
Basic nutrition facts, College students, Food groups, Menu planning, Nutrients, Nutrition education, Textbooks.
Abstract: In this introductory college text the first unit gives an introduction to nutrition and its history, and an explanation of nutritive processes. The second unit details nutrients and their function, the third deals with nutritional, psychological and cultural values of foods, the fourth with meal planning, food selection and preparation, and the fifth covers safeguarding the food supply. The sixth and seventh units deal with nutritional needs throughout the life cycle and the last unit focuses on nutrition education.

2028-73
CHANGING FOOD HABITS OF CANADIAN CHILDREN.
Ruth Howard Robson
Can Home Econ J 21 (1): 14-25. Jan 1, 1971.
321.8 C162
Food habits, Nutrition education, School children (6-11 years), Working women.
Abstract:In this inquiry into the food habits and family meal patterns of 218 school children in North York, it was found that socio-economic level, education level of the parents and whether the mother worked outside the home made little difference in producing good food habits. Poor eating in children was found to be due essentially to ignorance and indifference, particularly on the part of their mothers. Education of the public concerning good food habits, food fortification programs and school feeding programs were discussed briefly.

2829-73

NUTRITIONAL SIDE EFFECTS OF DRUGS.

Daphne A Roe

Food and Nutr News 45 (1): 1, 4. Oct/Nov 1973.

389.8 F7332

Drugs, Malabsorption syndromes, Nutrient requirements, Pregnancy, Professional education, Vitamin deficiencies.

Abstract: This article reviews for the professional nutritionist some of the drugs and drug groups that adversely affect nutritional status of those who consume them. They include drugs which interfere with absorption, antivitamins, anticonvulsants and birth control pills. Most of them increase nutrient requirements rather than producing deficiency states. There are certain drugs which may impair fetal growth if given during pregnancy. Physicians as well as nutritionists should be aware of the nutritional implications of drugs prescribed.

2830-73

VITAMIN A PHYSIOLOGY.

Oswald A Roels

J Amer Med Assoc 214 (6): 1097-1102. Nov 9, 1970.

R15.A48 F&N

Deficiency diseases and disorders, Metabolism, Nutrient excesses, Nutrient requirements, Physiology, Toxicity, Vitamin A.

Abstract: Aside from the function of vitamin A in the visual system, little is yet understood of the general metabolic role of this vitamin. Clinical studies have established a relationship between vitamin A deficiency and protein malnutrition, and such a deficiency greatly increases mortality in children suffering from malnutrition. In spite of the vitamin's relatively cheap cost, vitamin A deficiency still ranks with protein malnutrition as the 2 most serious deficiency diseases in the world today.

2831-73

DIET COUNSELING TO IMPROVE HEMATOCRIT VALUES OF CHILDREN ON THE BLACKFEET RESERVATION.

Gary Ruggera

Health Serv Reports 88 (8): 722-725. Oct 1973.

R11.H4 F&N

American Indians, Blood analysis, Diet counselling, Infants (To 2 years), Iron-deficiency anemia, Nutrition aides, Preschool children (2-5 years), Professional education.

Abstract: Infants and preschool children found to have abnormally low hematocrit levels indicative of iron deficiency were considerably improved following intensive dietary counselling and demonstrations to change food habits directed to their mothers. The counselling and demonstrations were conducted by Indian health aides from the reservation who had been trained in nutrition. For professional nutritionists.

2832-73

FOOD INTAKE STUDIES IN PRE-SCHOOL CHILDREN IN DEVELOPING COUNTRIES: PROBLEMS OF MEASUREMENT AND EVALUATION.

Ingrid H E Rutishauser

Nutrition 27 (4): 253-261. Aug 1973.

389.8 N959

Developing nations, Dietary surveys, Evaluation, Methodology, Nutritional surveys, Preschool children (2-5 years), Professional education.

Abstract: This article for the professional nutritionist reviews the problems to be expected in trying to determine diets of preschool children in developing countries. For example, how can amount of breast milk taken be estimated? how much reliance can be placed on diets recalled by the mother for the previous day? an experiment comparing recalls with subsequent weighing of duplicate meals gave comparable results for energy and protein, for the same children studies in Uganda. The relative merits of the two methods are discussed.

2833-73

ADELLE DAVIS' BOOKS ON NUTRITION: COMMENTARY.

Edward H Rynearson

Med Insight 5 (7): 32-33. July/Aug 1973.

R11.M4 F&N

Food beliefs, Food misinformation, Health beliefs, Organic foods, Professional education.

Abstract: Nutritionists and other nutrition educators who are asked questions about the validity of many popular works on nutrition may find a few answers in this article, which was written primarily for physicians. The author cites selected misquotations and unsubstantiated recommendations from the publications of one such writer. Besides pointing out many misstatements, the article avers that some of the advice contained in the reviewed books is erroneous and could be dangerous if followed.

2834-73

OBESITY AND LEARNING DIFFICULTIES.

Edwin Sader

Weight Watchers 6 (9): 43-45. Oct 1973.

RC628.W4 F&N

Adults, Behavior, Learning, Obesity, School children (6-11 years), Weight control.

Abstract: This article for the adult reviews research reported on learning problems encountered by overweight children, and how their attitudes change when they lose weight. Overweight children withdraw from teasing and from activity, and sometimes from study as well, while others compensate for lack of social companionship by using study as an escape. Still others do not develop normal standards for self-care, or perform usual household chores.

2835-73

PARENTS: EXPERTS TELL YOU WHAT TO DO ABOUT BALKY VEGETABLE EATERS.

Claire Safran

Today's Health 51 (11): 54-59. Nov 1973.

RA773.T6 F&N

Adults, Children, Food habits, Food selection, Recipes, Vegetables.

Abstract: A pediatrician and a food editor offer some pointers to parents whose children won't eat vegetables. Among their suggestions are for parents themselves to eat vegetables, offer an assortment of foods from which the child may choose, serve small portions, make the biggest effort on vegetables with the first child and the others will probably follow his lead, serve vegetables fresh and not overcooked or disguised, use psychological coaxing, and serve raw vegetables, instead of cooked. School lunch personnel, too, may gain some helpful suggestions from this article, which concludes with several recipes.

2836-73

EFFECTS OF DIFFERING BREAKFAST CONDITIONS AND HABIT PATTERNS ON PERFORMANCE IN AN ENDURANCE ACTIVITY.

John W Sage

Res Quarterly 40 (4): 799-802. 1969.

Q179.9.R4 F&N

Breakfast, Food habits, Physical fitness, Professional education.

Abstract: This research examined the proposition that certain ways of eating are necessary for optimum physical performance, such as in sports. Healthy young adults who habitually ate light breakfasts when compared with those who ate more heartily showed no differences in performance, even when their diet pattern was changed, except when they were places on a liquid meal, in which case both groups performed better. Nutritionists and physical education instructors should find the article of interest.

2837-73

YOUR BODY AND HOW IT WORKS.

American Medical Association

Lisbeth P Sanders

Chicago 31 p. 1968.

QP37.A49 F&N

Digestion and absorption, Food groups, Hygiene, Instructional materials, Intermediate grades, Primary grades.

Abstract: For the young child. Colorful diagrams of the body systems -- skeletal, nervous, circulatory, respiratory, digestive -- with a brief text of how they work. Eating foods in the Basic Four Food Groups is included among the health hints.

2838-73

ZINC NUTRITION IN THE UNITED STATES.

Harold H Sandstead

Amer J Clin Nutr 26 (11): 1251-1260. Nov 1973.

389.8 J824

Deficiency diseases and disorders, Food composition tables, Growth, Professional education, Zinc.

Abstract: This article for the professional nutritionist reviews the role of zinc in growth, and discusses three zinc-responsive clinical conditions which have been observed in the United States, failure of children to grow or mature sexually, disturbances in ability to taste, and impaired wound healing. From these data the author concludes that some infants, pregnant women, persons living in institutions or on low incomes have a marginal to deficient intake of zinc. A table of zinc content in some common foods is included.

2839-73

EFFECTIVE ISSUE FOR VITAMINS RAISES THE QUESTION: ARE THEY FOODS OR DRUGS?

Herbert P Sarett

Food Prod Dev 7 (5): 28,30,32. June 1973.

HD9000.1.F64

Consumer education, Food and Drug Administration, Laws, Nutrients, Nutritional labeling, Recommended Dietary Allowances, Vitamins.

Abstract: The new nutrient labeling regulations should permit optimal use of up-to-date nutrition knowledge and at the same time prevent distortion of information through unwarranted and possibly misleading claims. The FDA is trying to provide regulations that stop misleading practices, but it has created other sources of confusion due to the fact that parts of the regulations do not have a nutritionally valid basis. Alternate approaches would allow the FDA to achieve its regulatory goals while utilizing current nutrition concepts that are scientifically sound. This article presents a brief summary of some of the scientific issues raised by the regulations, especially with respect to vitamins.

2840-73

CHANGING FOOD HABITS.

Jane Savage

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 100-106. June 21/july 2, 1971.

LB3479.U5U8 F&N

Communication, Food habits.

Abstract: This paper discusses the changing of food habits among people and groups. Factors influencing food habits, the need for change and the process of change are discussed. The technique of persuasion communication is presented, and it is recommended that attempts to change food habits be made only when there is objective evidence warranting change and there is adequate motivation to make this change. For the effecting of a change, a multi-disciplinary approach is recommended.

2041-73
NUTRITIONAL STATUS OF PEOPLE, USA.
A E Schaefer
U.S., Dept. of Health, Education and Welfare
Washington, D.C. 16 p. 1970.
TX361.L6S3 F&N (American Meat Science Association, reciprocal Meat Conference, proceedings, 1970, pp. 173-185)
Blood analysis, Clinical diagnosis, Deficiency diseases and disorders, Graphs, Low income groups, Malnutrition, Nutritional status, Surveys, Vitamin deficiencies.
Reprint.
Abstract: During 1968-1970 the Department of Health, Education and Welfare surveyed low-income families in ten states for evidence of malnutrition. This is a brief preliminary report of their findings. Low hemoglobin and plasma vitamin A levels were found to be particularly common, and growth retardation was frequently noted among the populations of many states.

2042-73
MALNUTRITION U.S.A.
Arnold E Schaefer
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 5-6. Apr 1970.
A381 R31A
Child nutrition, Deficiency diseases and disorders, Demography, Malnutrition, Poverty, United States.
Abstract: Malnutrition is a health problem in the United States among persons living in poverty--especially the pre-school child, the young mother, and the aged. This article summarizes the data collected during the National Nutrition Survey, pointing out the specific forms of malnutrition and the population groups most affected.

2043-73
THE WAY IT IS.
Howard A Schneider, J Timothy Hesla
Nutr Rev 31 (8): 233-237. Aug 1973.
389.8 N953
Health beliefs, Health foods, Professional education, Surveys, Vitamins, Weight control.
Abstract: This article reviews a national survey of health practices and opinions conducted in 1972 and presents the nutritional implications of its findings to the professionalnutrition community. Among the topics touched are vitamins and other nutrition supplements, health foods and weight control. The authors conclude that many faulty health practices have no simple basis which education alone could set right, and the remaining effective action available is regulation of the products used.

2044-73
NUTRITION EDUCATION: HOW MUCH CAN OR SHOULD OUR SCHOOLS DO?
Earl P Schubert
J Nutr Educ 2 (1): 9-13. Summer 1970.
TX341.J6
Nutrition education, School systems, Schools, State departments of education.
Abstract: This paper covers the key roles that schools play in meeting the challenge of educating children in nutritional health. Programs and projects for this purpose which are being carried on in various states and the opposition of some school systems and educators to taking responsibility for nutrition education are discussed. Included are a number of suggestions for ways in which state departments and local educational systems can approach solving the problems of ignorance concerning good nutrition, and in turn help to eradicate malnutrition which is a serious national health problem at all economic levels.

2045-73
THE SCHOOL LUNCH AND ITS CULTURAL ENVIRONMENT.
Mollie G Schuchat
J Nutr Educ 5 (2): 116-118. Apr/June 1973.
TX341.J6
Attitudes, Cultural factors, Food selection, Professional education, School lunch programs, Snacks, Socioeconomic influences.
Abstract: The author, an anthropologist, observed school lunchrooms as cultural settings in private, higher income, and public, lower to middle income schools, to learn why the school lunch program is not realizing its highest potential. Among the problems noted, waste was the most obvious, in the form of throwaway food containers, and in food discarded by the students. School food is synonymous with "nutrition", interpreted as health, and a school meal is not a social occasion, whereas snacking on "junk" with friends is. Middle class parents are torn between not forcing their children to eat what they do not want and wanting them to eat nutritiously, but the poor are controlled by mass methods whereas the rich are controlled by individual attention. For school lunch managers and otherprofessional nutritionists.

2046-73
HEALTH CARE FOR THE ADOLESCENT.
June V Schwartz
[new York] Public Affairs Committee 28 p. 1971.
RJ140.S368 F&N (Public Affairs, Health and Science. Pamphlet no. 463)
Adolescents (12-19 years), Basic health facts, Health care, Parent education.
Abstract: A discussion of the physiological and psychological changes in teenagers which affect their well-being as well as typical and special adolescent health problems. A section on teenage diet is included.

2047-73
LYSINE SUPPLEMENTATION OF WHEAT GLUTEN AT ADEQUATE AND RESTRICTED ENERGY INTAKES IN YOUNG MEN.
Nevin S Scrimshaw, Yvonne Taylor, Vernon R Young
Amer J Clin Nutr 26 (9): 965-972. Sept 1973.
389.8 J824
Amino acids, Caloric intake, Energy, Enrichment, Professional education, Proteins, Wheat.
Abstract: It has been thought that protein supplements given to persons getting inadequate calories and protein would be used by the body to meet its energy needs. In this study subjects on restricted energy intakes and low levels of wheat protein utilized nitrogen significantly better when they were fed the amino acid lysine. For professional nutritionists.

2048-73
THE VITAMINS; CHEMISTRY, PHYSIOLOGY, PATHOLOGY, METHODS. 2d ed.
Wh Sebrell, Robert S Harris, Paul Gyorgy
New York, Academic Press v. 1- 1967
QP801.V5V5 F&N
Biotin, Choline, Niacin, Pantothenic acid, Physiology, Riboflavin, Thiamin, Vitamins.
Abstract: This is the second edition of a multivolume treatise on vitamins. The work has been revised to integrate a vast amount of new information with previous data on vitamin functions in plants, animals, and man. It discusses the most recent findings on the chemical, biochemical, and physiological components and activities of riboflavin, thiamine, and the tocopherols and examines their chemistry, industrial production, biogenesis, biochemistry, deficiency effects, requirements, pharmacology and pathology. The volumes also presents several comprehensive discussions of the growth factors of vitamins and includes bibliographic material. Some volumes in this new edition deal with methods of measurement and assay of numerous vitamins, as well as other important aspects of vitamin research.

2049-73
CHOLESTEROL: A REVIEW.
R A Seelig
Nutr Notes (united Fresh Fruit & Veg Assn) 12 p. Feb 1970.
TX341.N8 F&N
Arteriosclerosis, Cardiovascular disorders, Chemicals, Cholesterol, Coronary heart disease, Fat modifications, Sugar.
References: p. 11-12.
Abstract: Arteriosclerotic heart disease is the leading cause of death in the U. S. A high cholesterol level in the blood serum is predictive of a heart attack. This paper reviews the previous research in the field on: (1) the effects of cholesterol, (2) its formation in the body (is it high intake of saturated fats, or high ingestion of sugar?), (3) epidemiologic findings, and (4) the use of chemicals and special diets to lower the cholesterol level. No direct casual relationship can be ascertained, but the paper gives an interesting overlook to the problem and a list of 45 references for further study.

2050-73
NUTRITION IN PREGNANCY.
R A Seelig
Nutr Notes (united Fresh Fruit & Veg Assn) 8 p. [n.d.].
TX341.N8 F&N
Caloric intake, Diet improvement, Food beliefs, Nutrient intake, Pregnancy diets, Special groups, diets, Vitamins.
Abstract: Nutrition of the mother has a profound effect on the baby. Energy, protein, minerals and vitamin needs of the mother and fetus are discussed. Many strange ideas about the nutritional needs of pregnant women are discussed.

2051-73
ADOLESCENT PREGNANCY: ASSOCIATION OF DIETARY AND OBSTETRIC FACTORS.
Jo Ann Seiler, Hazel M Fox
Home Econ Res J 1 (3): 188-194. Mar 1973.
TX1.H6
Adolescents (12-19 years), Dietary surveys, Nutrient content determination, Nutrient intake, Pregnancy, Pregnancy and nutrition, Pregnancy diets.
Abstract: Diets of 30 pregnant and 32 non-pregnant adolescents were evaluated for nutrient content using a 3-day diet record. Diets of pregnant subjects in general compared less favorably with appropriate recommended intake than diets of nonpregnant adolescents. Nonpregnant girls scored higher on the nutrition knowledge test and were judged better adjusted psychologically than the pregnant girls. Diet quality, nutrition knowledge, values governing selection, and personality adjustment appeared interrelated in the nonpregnant group, but the relationship was less apparent in the pregnant subjects.

2052-73
STRUCTURE AND TEXTURAL PROPERTIES OF FOODS.
P Sherman
Food Technol 26 (3): 69-74, 76-79. Mar 1972.

2053-73
389.8 F7398
Analytical methods, Food analysis, Food composition, Palatability ratings.
Abstract: Our present rudimentary knowledge of the way in which structure effects the textural properties of both natural and fabricated foods is reviewed by reference examples drawn from both categories. Foods discussed in some detail are frozen ice cream, margarine, baked cakes, apples, peas, strawberries, tomatoes, and meat.

2053-73
DISEASES OF THE GALLBLADDER--PART 1: JAUNDICE.
William C Sherman
Food and Nutr News 41 (7): 3. Apr 1970.
389.8 F7332 (Diet disease series)
Digestion and absorption, Gallbladder diseases, Jaundice, Therapeutic and special diets.
Abstract: Gallbladder disease occurs more frequently in women than in men, especially in obese women over 40. Bile is produced by the liver and is concentrated four- to ten-fold and stored by the gallbladder. It is then excreted into the small intestine for digestive purposes. Gallbladder diseases are caused either by obstruction of the gallbladder duct or abnormal production of bile, both of which cause a jaundiced condition. When bile is completely absent or abnormally produced the nutritional effects are those associated with impaired absorption of fat, fat-soluble vitamins, and certain minerals. Dietary treatment should stress high quantities of vitamin K given by intramuscular injection. Without bile in the intestines, vitamin K is not absorbed regardless of the amount supplied in the diet. Loss of calcium and vitamin D is also a problem.

2054-73
DISEASES OF THE LIVER--PART 2: HEPATITIS.
William C Sherman
Food and Nutr News 41 (3): 3. Dec 1969.
389.8 F7332 (Diet in disease series)
Anorexia, Hepatitis, Jaundice, Liver diseases, Patient care, Therapeutic and special diets.
Abstract: Since there is no effective antidote for infectuous hepatitis, dietary treatment becomes the main consideration in recovery. In acute stages, intravenous feedings of glucose are given. Patients are encouraged to take foods by mouth as soon as possible. Highly sweetened foods are most important and are given as often as can be tolerated. Since anorexia (self-inflicted starvation; a repugnance toward food) is such a problem in hepatitis, every effort is made to cater to the patient's food preferences. For patients with uncomplicated infectuous hepatitis, their consumption of a rich diet in liberal quantities is most important. The object in all cases of dietary treatment of hepatitis is to provide an abundance of nutrients to arrest the destruct.on of liver cells and promote the regeneration of liver tissue. Diets should supply a minimum of 3,000 to 4,000 calories per day

2055-73
DISEASES OF THE KIDNEY--PART 5: CHRONIC RENAL FAILURE AND UREMIA.
William C Sherman
Food and Nutr News 43 (3-4): 3. Dec.-Jan. 1971-72.
389.8 F7332 (Diet in disease series)
Kidney, Renal disorders, Renal failure, Therapeutic and special diets, Uremia.
Abstract: Chronic kidney failure may develop as the end result of glomerulonephritis as well as kidney diseases involving infections, poor circulation, or heredity factors.chronic renal failure comes on slowly and often there are no typical symptoms. Dietary changes should be made gradually and cautiously, since the patient has usually developed a dietary pattern that causes a minimum of distress and to which his body cells and fluids have adjusted. Objectives of dietary treatment are to minimize the loss of body protein.

2056-73
DISEASES OF THE GALLBLADDER--PART 3: CHOLECYSTITIS.
William C Sherman
Food and Nutr News 41 (9): 3. Jun 1970.
389.8 F7332 (Diet in disease series)
Cholecystitis, Gallbladder diseases, Gallstones, Therapeutic and special diets.
Abstract: Cholecystitis encompasses all inflammatory conditions of the gallbaldder, usually in connection with an obstruction of the gallbladder duct. Acute cholecystitis occurs in all age groups, but is most common among middle aged people. Dietary aspects of treatment are designed to keep the gallbladder as inactive as possible. Fat is excluded and protein intake reduced and given only in the form of skimmed milk. In the case of chronic cholecystitis, fat intake is moderate and protein served generously. Large meals are avoided and intake of fluids greatly increased.

2057-73
DISEASES OF THE GALLBLADDER--PART 2: GALLSTONES.
William C Sherman
Food and Nutr News 41 (8): 3. May 1973.
389.8 F7332 (Diet in disease searies)
Disease prevention, Gallbladder diseases, Gallstones, Therapeutic diets.
Abstract: Gallstones are the most common form of gallbladder disease. The formation of gallstones is a complex process that is not yet completely understood. Stones are more prevalent in women than men, in obese than thin people, and in sedentary than [illegible] people. Overeating, repeated pregnancies, aging, poor nutrition are all thought to contribute to stone formation, for the prevention of gallstones as well as cardiovascular disease, there is a striking similarity with respect to the desirability of maintaining an appropriate level of physical activity and normal body weight throughout one's lifetime, whereas scientific evidence to support recommendations for dietary changes (other than regulation of total caloric intake) is equally nonexistent for the two diseases.

2058-73
DISEASES OF THE LIVER--PART 5: KWASHIORKOR.
William C Sherman
Food and Nutr News 41 (6): 3. Mar 1970.
389.8 F7332 (Diet in disease series)
Deficiency diseases and disorders, Kwashiorkor, Liver diseases, Protein-calorie malnutrition, Therapeutic and special diets.
Abstract: Kwashiorkor is an enlarged liver due to fat infiltration. It is found most often in children whose protein intake is very low and carbohydrate intake is very high. The main features of the disease are slow growth during weaning; altered skin and hair pigmentation; and fatty infiltration of the liver accompanied by degeneration and hardening of the liver cells. Kwashiorkor is most prevalent in tropical and subtropical areas of the world. Dietary treatment is aimed at restoring the body's protein balance.

2059-73
DISEASES OF THE PANCREAS--PART 2.
William C Sherman
Food and Nutr News 42 (1-2): 3. Oct.-Nov. 1970.
389.8 F7332 (Diet in disease series)
Digestion and absorption, Pancreas, Pancreatic diseases, Pancreatic hormones.
Abstract: The pancreas, a medium-sized organ located behind the stomach, secretes hormones and enzymes that are vital to proper digestion and absorption. The secretion of pancreatic juice is influenced by nervous and hormonal controls. Recent findings indicate the enzymes are secreted in varying proportions depending on the type of food eaten and the resulting stimuli, since pancreatic secretion is reduced by fasting. Pancreatic diseases have their origins in heredity, excessive alcohol consumption, gallbladder disease, cysts, tumors, or cancers. Symptoms of pancreatic disease are varied and not specific to the pancreas in the early stages. The most commonly encountered symptom is steady, severe abdominal pain and sometimes back pain. Pain becomes more severe during and after meals. Weight loss and appetite loss are also characteristic of pancreatic disease.

2060-73
DISEASES OF THE LIVER--PART 4: CIRRHOSIS.
William C Sherman
Food and Nutr News 41 (5). 3. Feb 1970.
389.8 F7332 (Diet in disease series)
Alcoholism, Cirrhosis, Deficiency diseases and disorders, Liver diseases, Therapeutic and special diets.
Abstract: Cirrhosis is the final and most serious form of liver degeneration, and is the fifth most common cause of of death in the United States. Normal liver cells are destroyed and replaced by fibrous connective tissue, and the entire liver shrinks in size. Early symptoms involve gastrointestinal disorders. Jaundice appears later, general malnutrition is present throughout the course of the disease, and serious complications develop as cirrhosis progresses. In all cases of cirrhosic deterioration, the patient must be treated for severe malnutrition. Protein-rich diets are indicated, and complete abstinence from alcohol is mandatory.

2061-73
OBESITY--PART 5: REGULATION OF FOOD INTAKE.
William C Sherman
J Food Sci 44 (8-9): 3. May-June 1973.
389.8 F7322 (Diet in disease series)
Hypothalmus, Nutrient excesses, Obesity, Weight control, Weight gain.
Abstract: One's tendency to eat is affected by nervous, chemical, and thermal stimuli of the hypothalmus, which seems to act as a sort of "feeding center." nervous stimuli include stomach contractions which signal that the stomach is empty and needs to be filled. Chemical stimuli include low blood sugar and large quantities of fatty acids in the blood. These conditions may act as a signal to the hypothalmus that food is needed. Thermal stimuli can be demonstrated by the fact that people feel hungrier in cold weather than in hot. Thus, the hypothalmus must be very sensitive to temperature changes, and falling temperatures must stimulate the feeding center. Eating is determined more by social than bodily stimuli; but the amount we eat over the years must be physiologically regulated, or there would be much more obesity than there is.

2062-73
OBESITY--PART 4: CAUSES.
William C Sherman
Food and Nutr News 44 (7): 3. Apr 1973.
389.8 F7332 (Diet in disease series)
Environmental factors, Hereditary factors, Hormones, Metabolic disorders, Obesity, Physical activity, Psychological aspects, Weight gain.
Abstract: Obesity results when more calories are consumed than

used by the body over a period of time. In any one individual, the causes and effects of obesity are hard to differentiate. Normal energy balance may be modified by many factors. Heredity studies show that 80% of children with two obese parents tend themselves to be obese. Psychologically, many obese people are neurotic, but whether obesity results from neurosis or vice versa is not determined. Environmental factors include familial, cultural, religious, and ethnic diets or attitudes toward food that encourage caloric overconsumption. Obese individuals are less active physically than nonobese people, but it is not known whether physical passivity is a cause or a result of obesity. The practical significance of metabolic and hormonal disorders as a cause of obesity is not yet established and is currently under active investigation.

2863-73
OBESITY -- PART VI; FAD DIETS.
William C Sherman
Food and Nutr News 45 (1): 3. Oct/Nov 1973.
389.8 F7332
Carbohydrate modifications, Food fads, Food misinformation, Obesity, Professional education, Protein modifications, Weight control.
Abstract: The author of this article reviews for the professional nutritionist some of the current most popular weight-reduction diets and assesses their potential nutritional risks to those who observe them. Fad diets often limit food choice, restricting one or several nutrients. Low protein and low carbohydrate diets are cited as examples. While not everyone needs to "lose weight" that wants to, for persons needing to reduce balanced weight reduction diets are available.

2864-73
OBESITY -- PART VII; PREVENTION.
William C Sherman
Food and Nutr News 45 (2): 3. Dec/Jan 1973/1974.
389.8 F7332
Body composition, Calorie-restricted diets, Exercise, Fat-restricted diets, Food habits, Obesity, Professional education, Weight control.
Abstract: Nutritionists who counsel patients wishing or needing to lose weight should find helpful suggestions on aiding these persons with their problems in this article. A combination of a balanced diet and some exercise is recommended. The author points out that preventive measures should be taken in early childhood to assure that a child will not grow to be an overweight adult. These too are based on control of diet and encouragement of physical activity.

2865-73
SOYBEANS: CHEMISTRY AND TECHNOLOGY.
Allan K Smith, Sidney Circle
Westport, Conn., AVI Pub. Co. v. illus. 1972.
SB205.S7S6 F&N
Chemistry, Food technology, Innovation, Protein modifications, Proteins, plant, Research, Soybeans.
Includes bibliographies. Contents: v. 1. Proteins.
Abstract: Soybeans are the most important cash crop in the United States. They have an exceptionally wide area of application in human and animal foods and in industrial technology. This volume reviews the research and development on food uses of soybean protein products during the past 20 years (primarily in occidental foods), and surveys the fundamental chemistry and associated research important in improving these products for food industry use.

2866-73
FOLLOW-UP OF OBESE PATIENTS: 14 YEARS AFTER A SUCCESSFUL REDUCING DIET.
Ezra Sohar, Ephraim Sneh
Amer J Clin Nutr 26 (8): 845-848. Aug 1973.
389.8 J824
Body composition, Obesity, Professional education, Weight control, Weight reduction.
Abstract: Of twenty-seven out of 38 patients who were successfully reduced 14 years before, only 5 kept their body weight 15% below their earlier weight, and all 27 were still overweight. Neither the degree of obesity nor the initial success of weight loss had any relation to the eventual results. For the professional nutritionist.

2867-73
FOOD AND NUTRITION IN A HEALTH RELATED FACILITY.
Theresa Soulsby
Nurs Homes 23 (1): 26-27. Dec/Jan 1973/1974.
HV1451.N8 F&N
Adult nutrition education, Aging, Elderly (65 + years), Food service, Nursing homes, Professional education.
Abstract: This article for the professional dietitian discusses provision of food that will be appealing to and eaten by the resident of a health-related domicile for the elderly. These facilities are for those who need less intensive care than is provided in nursing homes. The resident needs to have some say in what he can eat. Volunteers can help in discussion sessions as well as with food service, especially if they have had some orientation regarding diets and nutrition.

2868-73
YOU ARE WHAT YOU EAT (FILMSTRIP/CASSETTE TAPE).
Evelyn B Spindler
U.S.,mExtension Service
Chicago, Our Baby's First Seven Years 1 filmstrip, 30 fr., col., 7 min. tape cassette. [n.d.].
TX364.Y58 F&N AV
Adults, Basic nutrition facts, Nutrients, Teaching aids.
With discussion guide folder.
Abstract: This filmstrip and cassette outlines the main nutrients, food sources thereof, and the roles of each in the body. Intended for teenagers to adults, it could also be used in the classroom to give children from the third grade level up some basic knowledge about nutrition.

2869-73
DISCOVERING A PATTERN FOR A BALANCED DIET; A PUZZLE SELF-TEACHING KIT.
Hazel Taylor Spitze
Urbana, University of Illinois 7 p. [n.d.].
TX364.S6 F&N
Basic nutrition facts, Classroom games, Food groups, School children (6-11 years).
Abstract: This kit contains instructions for making a jigsaw puzzle of several shapes, each representing a food. The student chooses any 14 of the total 72 pieces and learns those that "fit" the board exactly represent a balanced diet, of the four food groups. An accompanying leaflet provides questions for the student to answer. The foods are chosen from photographs in magazines and newspapers, and pasted on the puzzle pieces. The puzzle can be used in classes of school children or adults, or by the individual working alone.

2870-73
EPIDEMIOLOGY OF CORONARY HEART DISEASE.
Jeremiah Stamler
Med Clinics North Amer 57 (1): 5-46. Jan 1973.
RC60.M4 F&N
Atherosclerosis, Cholesterol, Coronary heart disease, Death rate, Hypertension, Obesity, Professional education.
Abstract: This article for health professionals analyses epidemiologic data available on causes of coronary heart disease which, he considers also suggest some approaches to its control. Risk factors include obesity, hypertension, atherosclerosis and diets high in saturated fat and cholesterol. Most environmentally caused factors can be avoided. This is a disease caused by a rich diet, a product of affluence, and a sedentary way of life.

2871-73
RICKETS AND OSTEOMALACIA.
T C B Stamp
Nutrition 27 (2): 97-106. Apr 1973.
389.8 N959
Bone disorders, Deficiency diseases and disorders, Osteomalacia, Professional education, Rickets, Vitamin D.
Abstract: This review for the professional nutritionist describes and illustrates these two forms of vitamin D deficiency, and classifies them as to dietary and physiological causes. The metabolism of vitamin D in the body is outlined, as are the clinical symptoms. There may be problems of toxicity from treatment when the dosage of vitamin D is too large, expecially since oral pills often contain large amounts of the vitamin.

2872-73
POLYUNSATURATES AND FAT IN FISH FLESH; DATA FOR SELECTING SPECIES TO MEET SPECIAL DIETARY NEEDS.
Maurice E Stansby
J Am Diet Assoc 63 (6): 625-630. Dec 1973.
389.8 AM34
Fats and oils, Fish, Fish oils, Unsaturated fats.
Abstract: Even "medium-fat" fish are comparable in fat content to lean beef, and low-fat fish contain considerably less fat than any meat. Because polyunsaturates in fish fat are of the penta- or hexaene variety, they are more effective in lowering serum cholesterol than vegetable oils containing dienes. Fat and polyunsaturate contents of fish vary with species, season of the year, and location in the fish. With knowledge of these factors, it would be possible to tailor menus including fish to meet given dietary needs. Fish fat also contains docosahexaenoic acid. If deemed desirable in the future, fish offer a convenient means for controlling this fatty acid in diets. Tables are presented which (a) categorize fifty-five fish as to fat and protein content and (b) list total polyunsaturates and docosahexaenic acid content by species.

2873-73
NUTRITION FADS ARE BOOMING.
Frederick J Stare, Jelia C Witschi
BioScience 23 (9): 505. Sept 1973.
500 AM332A
Food fads, Food misinformation, Professional education, Weight control.
Abstract: Professional nutritionists and nutrition educators are asked to expend more effort to present the public with correct information on meeting their nutritional needs, in order to counteract propaganda from food faddists which is currently proliferating. Several currently popularweight control diets are analyzed in this brief article.

2874-73
FORTIFICATION OF CEREALS WITH AMINO ACIDS AS A REALISTIC WAY OF DEALING WITH PROBLEMS OF PROTEIN MALNUTRITION.
Fredrick J Stare
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric aRS 73 (67): 38-40. Apr 1970.

2875-73
A381 R31A
Amino acids, Breakfast cereals, Grain products, Malnutrition, Protein malnutrition.
Abstract: By analyzing the world food situation, this article makes a case for the fortification of cereal products with synthetic amino acids as a good way to complete the nutritional quality of grain proteins and thus raise the general nutritional level of the population.

2875-73
LIVING NUTRITION.
Fredrick J Stare, Margaret McWilliams
New York, J. Wiley 467 p. illus. [1973.
TX354.S69 F&N
Applied nutrition, Diets for special conditions, Food preferences, Nutrients, Nutrition, Nutrition education, Special groups, diets, Textbooks, World problems.
Includes bibliographies.
Abstract: Applied nutrition must take into consideration the circumstances of individual people--especially socio-psychological and economic influences--in order to rectify nutritional disorders and direct people toward healthy nutritional practices. Thus, technical discussions about nutrients are found in the last chapters of this textbook. The early chapters are concerned with a global look at social forces that shape dietary patterns, the dietary needs of various age groups, and the contribution of technology to nutrition and food production.

2876-73
MENU PACKET PACKS NUTRITION EDUCATION WHOLLOP.
Patricia Steiner
Sch Foodserv J 27 (10): 38,40-41,44-45. Nov./Dec. 1973.
389.8 SCH6
Food habits, Food preferences, Nutrition education, School children (6-11 years), School food service, Teaching techniques.
Abstract: The nutrition education program in the elementary schools of Burlington, Iowa, is having some success with a technique known as "menu packets." the food service supervisor distributes to classrooms the weekly menus along with an information sheet on which one item from each day's menu is nutritionally analyzed. The teachers then use this information as the basis for teaching nutrition education and encouraging students to try new foods on the menu.

2877-73
NUTRITIONAL REQUIREMENTS--THE LATER YEARS.
Joan M L Stephen
Nutr Food Sci (33): 17-19. Oct 1973.
TX341.N825
Aging, Blood analysis, Elderly (65 + years), Great Britain, Nutrient requirements, Nutritional status, Professional education.
Abstract: Present knowledge of the nutritional needs of the elderly is scant and probably inadequate, according to this article. Utilizing survey data obtained in Britain, the author makes suggestions for some nutrients which may be consumed in less than sufficient amounts by this age group. Nutritionists and those concerned with feeding programs for the aged should find the article useful.

2878-73
PARENTS GIVE CHILDREN BAD HABITS.
Joe Stewart
Sch Foodserv J 27 (7): 48. July/August 1973.
389.8 SCH6
Behavior, Child nutrition programs, Environmental factors, Food habits, Nutrient intake, Nutrition education, Parent education, Psychological aspects, School lunch programs.
Abstract: American parents' lack of nutrition knowledge and good eating habits shows up in the fact that the children imitate their bad food habits. Providing nutritious food is merely a logistical problem while getting kids to eat that food is a much tougher social and psychological problem. Besides poor eating habits, children are often forced to rush through lunch in a half hour or twenty minutes time; and the dining rooms in some schools are so depressing as to take away one's appetite completely. Parents must be educated to good nutritional habits. Teachers and administrators must stop thinking of the lunch program only as a nice addition to the school or as an opportunity to rest and "get away from the kids." if we can't teach children (and parents) to eat right, what's the point in providing nutritious food that only ends up in the garbage can?

2879-73
DANDELION: THE LION WHO LOST HIS ROAR.
Rose Stoia
Bellbrook, OH, Dandelion 20 p. 1971.
TX355.D3 F&N
Basic nutrition facts, Coloring books, Food guides, School children (6-11 years).
Abstract: Young children should enjoy this coloring book with its story of the lion who loses his loud roar through poor eating habits, learns about the Basic Four, and eats wisely to get his roar back again.

2880-73
IF YOU DON'T EAT MEAT WHAT DO YOU EAT?
Rose Greer Stoia
Bellbrook, OH, Dandelion 8 p. 1973.
TX355.S74 F&N
Adults, Basic nutrition facts, Meat alternates, Protein foods, Vegetarian diets, Weight control.
Abstract: This Seventh-day Adventist dietitian describes for adults how to obtain adequate protein intakes on a meatless diet, and at the same time reduce risk of heart disease by reducing weight through lowered intake of saturated fats.

2881-73
SAID, SOWED AND SOLD': A NUTRITION STUDY IN THE TSOLO DISTRICT.
N C M Stott
S African Med J 9 (2): 1507-1511. Aug 25, 1973.
R98.S6 F&N
Africa, Food habits, Food preferences, Nutrition education, Professional education, Surveys.
Appears in the supplement to the South African Journal.
Abstract: A survey of rural people in South Africa showed that they accepted foods they considered "available," as conditioned by food preferences, foods stocked by trading stores, income and agricultural factors. When potential nutrition educators in the area were polled on what foods they were promoting in attempts to teach good eating habits, some foods did not correspond to those the people considered "available." despite a strong committment of three-quarters of the health and related professionals to teach correct food habits, their approach did not suit the food preferences of the study group. For nutrition educators and other professionals who offer guidance to the public on diet and food choices.

2882-73
FOLATE DEFICIENCY AND ORAL CONTRACEPTIVES.
Richard R Streiff
J Amer Med Assoc 214 (1): 105-108. Oct 5, 1970.
R15.A48 F&N
Contraceptives, oral, Deficiency diseases and disorders, Digestion and absorption, Folacin, Folic acid, Medical factors, Metabolism, Water-soluble vitamins.
Abstract: Oral contraceptives are taken daily by many U.S. women. Folate deficiency and anemia are associated with the use of these contraceptives. Folic acid therapy must be taken if the contraceptives are not discontinued. Results of absorption tests have shown that oral contraceptives do not significantly change the absorption of monoglutamic folate but do seem to decrease the absorption of polyglutamic folate by approximately 50%.

2883-73
FOLATE LEVELS IN CITRUS AND OTHER JUICES.
Richard R Streiff
Amer J Clin Nutr 24 (12): 1390-1392. Dec 1971.
389.8 J824
Folic acid, Fruit juices, Nutrient content determination, Orange juice.
Abstract: This article discusses the assay of fruit juices for folate content. Orange juice, fresh or frozen concentrated, was found to contain the largest amount of this nutrient, and is recommended as a good dietary supplement for those who have increased folic acid requirements.

2884-73
PROCEEDINGS.
Summit Symposium on Nutrition, Los Angeles and Oakland, 1973
Los Angeles, Dairy Council of California 139 l. June 1973.
TX345.S9 1973 F&N
Calcium, Cholesterol, Fetal growth, Food misinformation, Infants (To 2 years), Nutrition education, Obesity, Professional education, Sugar.
Abstract: This publication is a verbatim report of a symposium on nutrition and nutrition education held in May 1973. The topics considered were: "A second look at cholesterol" (David Kritchevsky); "Americans love hogwash: (a discussion of food faddism, Edward Rynearson); "Communication--the key to nutrition education" (Madeline Hunter); "Sugar's role in coronary heart disease" (John Yudkin); "Fetal nutrition and future development" (Myron Winick); "Continuing need for dietary calcium throughout life" (Leo Lutwak); "Infantile obesity" (Derrick Jelliffe). Of interest to nutrition educators and other nutritionists.

2885-73
A RIGHT TO SURVIVE: SUBSISTANCE MARKETING IN A LOWLAND PHILIPPINE TOWN.
Maria Cristina Szanton
University Park, PA, Pennsylvania State University Press 171 p. illus. 1972.
HF5475.P6S96 F&N
College students, Cultural factors, Ethnic groups, Food purchasing, Marketing, Philippines.
Bibliography: p. 150.
Abstract: Subsistence marketing is the principal source of income and food for much of the developing world. This anthropological study of a rural market in the Philippines illustrates the importance of food in such markets.

2886-73
VITAMIN E.
A L Tappel
Nutr Today 8 (4): 4-12. July/aug 1973.
RA784.N8
Aging, Antioxidants, Basic nutrition facts, Food beliefs, Professional education, Vitamin E.
Abstract: This article reviews the biochemical and physiologi-

cal functions of vitamin E in man and other animals, describes its known effects as an antioxidant in the cell, discusses its possible implications in the changes of aging, its presence in our food, the absence of any dangers of deficiency, and some conditions, such as cancer or heightened virility, for which it is not effective treatment. The article has been written for the physician and other health professionals, but it could be used in classes where the students have had some coursework in chemistry.

2887-73
TASTE IT, TOUCH IT, SMELL IT.
Sch Foodserv J 27 (5): 38-40,43. May 1973.
389.8 SCH6
Nutrition education, Sensory appraisal, Taste.
Abstract: This article discusses a "Taste it, Touch it, Smell it" approach which has been very successful in the teaching of nutrition education in the Boulder Valley School District, Boulder, Colorado.

2888-73
NUTRITION--A DIMENSION OF EDUCATION.
Scott Taxhorn
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 8-10. 22 june-/july 3, 1970.
LB3479.U5O39 F&N
Children, Malnutrition, Nutrition education.
Abstract: This paper discusses nutrition as a dimension of education, and reviews the effects of malnutrition on children. Seminar participants are challenged to provide a nourishing tray of food for every child in school.

2889-73
TENNESSEE NUTRITION-ACHIEVEMENT STUDY 1967-1968.
Sch Lunch J 23 (1): 29. Jan 1969.
389.8 SCH6
Academic achievement, Academic performance, Nutrient intake, Nutritional status, Research, School lunch programs, Student participation, Tennessee.
Extract: The objective of the nutrition-achievement study in the Madison County Tennessee schools in 1966-67 and 1967-68 was to discover any correlation between academic achievement and participation in the school lunch program. The subjects were 48 students who did not participate in the school lunch program in 1966-67 but who did participate in 1967-68. Forty-eight other students who chose not to participate in the school lunch program in either year made up the control group. In 8 areas of study, the school lunch subjects showed improved scores in 1968 over those in 1967. In only one area were the scores lower in 1968. In the control group, scores remained the same in 4 areas, dropped in 4 areas and rose in one area. The study is not positive proof that the school lunch program caused a rise in academic achievement, but it indicates that proper nutrition is a major contributing factor.

2890-73
RECOMMENDATIONS OF PANELS ON NUTRITION TEACHING AND EDUCATION.
The White House Conference on Food, Nutrition, and Health
Washington, D.C. 6 (3): 24-39. Winter 1970.
TX341.J6 F&N
Communications, Community programs, Disadvantaged groups, Educational programs, Elementary schools, High schools, Higher education, Nutrition education, White House Conference on Food, Nutrition and Health.
Abstract: The recommendations of the panels on Nutrition Teaching and Education are printed in their entirety for this report. The recommendations cover the following broad subject areas: (1) nutrition teaching in elementary and high schools; (2) advanced academic teaching of nutrition; (3) community nutrition teaching; and (4) popular education and how to reach disadvantaged groups.

2891-73
RECOMMENDATIONS OF PANELS ON NUTRITION TEACHING AND EDUCATION.
The White House Conference on Food, Nutrition, and Health
J Nutr Educ 6 (3): 24-39. Winter 1970.
TX341.J6
Communications, Community programs, Disadvantaged groups, Educational programs, Elementary schools, High schools, Higher education, Nutrition education, White House Conference on Food, Nutrition and Health.
Abstract: The recommendations of the panels on Nutrition Teaching and Education are printed in their entirety for this report. The recommendations cover the following broad subject areas: (1) nutrition teaching in elementary and high schools; (2) advanced academic teaching of nutrition; (3) community nutrition teaching; and (4) popular education and how to reach disadvantaged groups.

2892-73
THESE ARE GREAT BUT DINNER IS BETTER.
Instructor 83 (1): 86-87. Aug/Sept 1973.
L11.I5 F&N (The Instuctor. Health poster 1.)
Adolescents (12-19 years), Instructional aids, Professional education, Snacks.
Abstract: This poster for a school room bulletin board or wall cautions a teenage boy about to snack on a soda, sundae, or banana split that he should be careful to leave room for other foods his body needs. Suggestions for classroom projects related to food and nutrition are offered for the teacher.

2893-73
THE EFFECT OF SOCIO-ECONOMIC DIFFERENCES ON THE DIETARY INTAKE OF URBAN POPULATION IN HYDERABAD.
B V S Thimmayamma, K Satyanarayana, Parvati K Rao
Indian J Nutr Diet 10 (1): 8-13. Jan 1973.
QP141.A1J6
Dietary surveys, Food intake, India, Professional education, Socioeconomic status.
Abstract: The Indian government sponsored this survey of diets and food expenditures of urban families of three different economic and occupational levels in one governmenthousing colony in Hyderabad. Food intakes were determined by 3-day weighing studies. More than half the calories of all groups came from cereals, chiefly rice, though cereal consumption declined with increase in income. Diets of the two higher income groups were more varied than those of the lowest income portion of the population, which also had the poorest nutrient intakes, and spent the greatest part of itsincome (82 percent) on food. Report written for the professional dietitian and nutritionist.

2894-73
THINK ORANGE, WHEN YOU CHOOSE A SNACK.
Van Nuys, CA, Sunkist Growwers wall poster, 18"x24", col. 1973.
TX397.T48 F&N AV
Ascorbic acid, Citrus fruits, Oranges, School children (6-11 years), Snacks.
Abstract: Poster showing a boy and girl bicycling silhouetted against a blown-up orange and its segements to point out one orange gives enough vitamin C for one day, and only 65 calories. Could be used in lunchrooms and cafeterias as well as in classrooms.

2895-73
THE SEARCH FOR THE SECRET OF FAT.
Donald W Thomas, Jean Mayer
Psychol Today 7 (4): 74-79. Sept 1973.
BF1.A4P7
Adults, Exercise, Food consumption, Obesity, Weight control.
Abstract: The authors conclude from this review of research in both man and experimental animals that the causes of obesity are to be found in their internal physiology, responses to complex stimuli to the brain. Among most persons, patricularly adults of middle age, creeping obesity is due more to lack of activity than to increases in food consumption. For the lay reader.

2896-73
EATING BETWEEN MEALS: A NUTRITION PROBLEM AMONG TEENAGERS?
Jean A Thomas, David L Call
Nutr Rev 31 (5): 137-139. May 1973.
389.8 N953
Adolescents (12-19 years), Caloric intake, Food habits, Nutrient intake, Professional education, Snacks.
Abstract: The authors have calculated nutrients obtained from between-meal foods by nearly 3,000 teenage boys and girls interviewed in the Ten-State Nutrition Survey, and found these boys and girls got about 23 percent of their recommended caloric intake from these foods, as well as substantial amounts of most other needed nutrients. The authors conclude the snack calories of these children are far from empty, although there are some lacks regarding calcium and iron, which are low also in meal items. They suggest more dairy products should be incorporated into the diet, and favor enrichment of snack foods with iron and vitamin A rather than protein and B vitamins. "the policy of fortifying foods...consumed by most people in...controlled amounts" (such as bread)..."is still sound.".

2897-73
NUTRITION AND LEARNING IN PRESCHOOL CHILDREN.
Susan B Thomas
Urbana, Ill., ERIC Clearinghouse on Early Childhood Education 4 p. Oct 1972.
TX364.T48 F&N
Cultural factors, Infants (To 2 years), Learning, Malnutrition, Mental development, Preschool children (2-5 years), Professional education.
Abstract: This booklet reviews for teachers and other educators the effects of malnutrition at various ages on a young child's mental development and scholastic performance. The report, which draws upon research by nutrition scientists, recognizes that social and economic factors interact with nutritional ones in compounding the problem.

2898-73
MALNUTRITION, COGNITIVE DEVELOPMENT, AND LEARNING.
Susan B Thomas
Urbana, Ill., ERIC Clearinghouse on Early Childhood Education. 126 p. Aug 1972.
Z5814.F7T48 F&N
Bibliographies, Learning, Malnutrition, Mental development, Preschool children (2-5 years), Professional education.
Abstract: Annotated bibliography plus author index of 187 entries of published research on the interrelations of malnutrition and mental development in early childhood. Useful for educators working with preschool children from disadvantaged groups.

2899-73
APPRAISAL OF HUMAN VITAMIN E REQUIREMENT BASED ON EXAMINATION OF INDIVIDUAL MEALS AND A COMPOSITE CANADIAN DIET.
J N Thompson, Joyce L Beare-Rogers, Paula Erdody
Amer J Clin Nutr 26 (12): 1349-1354. Dec 1973.
389.8 J824
Canada, Fatty acids, Nutrient requirements, Professional education, Vitamin E.
Abstract: Nutritionists concerned about human requirements for vitamin E will want to read this appraisal of Canadian meals and diet. Both commercial frozen convenience meals and a composite representing daily per capita consumption of foods in Canada were analyzed chemically for alpha-tocopherol and polyunsaturated fatty acids. The diet was found to provide 7.5 mg alpha-tocopherol (less than 13 International Units) daily, leading to the conclusion that many do not consume the recommended 10 to 30 International Units. As there is no evidence of vitamin E deficiency in Canada, the researchers concluded the adult requirement is less than 15 IU per day. The ratio of vitamin E to polyunsaturated fatty acids probably should not be used as a test of adequacy fo foods and diets.

2900-73
PLANNING FOR HEALTH EDUCATION IN SCHOOLS.
Teodora Tiglao
Int J Health Educ 15 (3): supp. July/sept 1972.
LB1587.A3I5 F&N
Educational resources, Health education, Nutrition education, Professional education, School lunch, Supplemental feeding programs.
Resume in French.
Abstract: No nation can afford to feed its school children with supplementary foods on a continuing basis, according to this article for the health educator, which stresses that the long-term solution must be enough food at reasonable prices available through improvements in production. Teaching the essentials of nutrition should be part of health education in schools. School feeding has educational potential for introducing relevant nutritional practices. Other aspects of health education reviewed include other health problems, resources to use in planning health education in schools, and suggestions for implementing these programs.

2901-73
EPIDEMIOLOGY OF CORONARY HEART DISEASE AND STROKE IN JAPANESE MEN LIVING IN JAPAN, HAWAII AND CALIFORNIA.
Jeanne L Tillotson, Hiroo Kato, Milton Z Nichaman
Amer J Clin Nutr 26 (2): 177-184. Feb 1973.
389.8 J824
Coronary heart disease, Dietary study methods, Food habits, Japan, Professional education.
Abstract: Dietary habits of Japanese men in Japan, Hawaii and California have been compared to determine the role of diet change upon migration in prevalence of cardiovascular disease. This paper for the professional nutritionist describes the 4 methods used to collect diet information, and presents nutrients consumed by age and location.

2902-73
EATING AND AGING.
Lillian E Troll
J Am Diet Assoc 59(5): 456-459. Nov 1971.
389.8 AM34
Elderly (65 + years), Nutrition, Sociology, Therapeutic and special diets.
Abstract: The dilemma in considering the nutrition of the elderly involves what has probably been a life-long satisfactory way of eating on one hand and on the other, the inevitable physical and social changes of aging which change former good things to contraindicated status. Some of these contradictory "facts" of the matter should and can be reconciled, as the author explains.

2903-73
HAMBURGERS AND YOU (GAME).
Janice Tronc, Judy Oppert
Urbana, University of Illinois 21 p. booklet, instructions for constructing puzzle, chart. [n.d.].
TX364.T7 F&N AV
Basic nutrition facts, Classroom materials, Educational games, Hamburgers, School children (6-11 years), Self instruction.
Abstract: This self-teaching kit, which can be used by one student independently, or by a group with or without a teacher, teaches that a hamburger contains nutrients, which contains elements, which make up body cells, which constitute the parts of the human body. It is suitable for third to fifth graders, in health, science, or home economics classes. Included are instructions for making a puzzle board with pieces that can be manipulated, instructions to the student, an answer sheet and the wall chart-puzzle board.

2904-73
NUTRITION IN MATERNITY AND INFANT NURSING CARE, A SHORT COURSE; PROCEEDINGS.
Medical College of Georgia, School of Nursing
Rebecca C Trooboff
Decatur, GA, Medical College of Georgia, School of Nursin g87 p. 1972.
TX365.N8N4 F&N
Adolescents (12-19 years), Basic nutrition facts, Bibliographies, Infants (To 2 years), Inservice education, Maternal and child health, Nursing education, Paraprofessional training, Pregnancy and nutrition.
Abstract: This book presents a conference for professional educators of nurses who obtain paraprofessioanl status upon completion of their studies. The conference was in the form of a short course in which the role of the associate degree nurse in pregnancy, lactation and infancy were discussed, and curriculum designs in nursing education education to meet the needs of mothers and infants were examined.

2905-73
FOOD CONSUMPTION OF HOUSEHOLDS IN THE SOUTH: SEASONS AND YEAR 1965-66.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Jan 1973.
TX360.U6U542 F&N (Household Food Consumption Survey 1965-66. Report no. 15.)
Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.
Tables, p. 3-197.
Abstract: A report of quantity and money value of food used by households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 16 Southern states, including Texas, Oklahoma, Arkansas and Louisiana, and the District of Columbia. Data include food bought away from home, and donated and home-produced food as well. For nutritionists. Home economists, educators and welfare workers.

2906-73
FOOD CONSUMPTION OF HOUSEHOLDS IN THE WEST: SEASONS AND YEAR 1965-66.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Jan 1973.
TX360.U6U543 F&N (Household Food Consumption Survey 1965-66. Report no. 16)
Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.
Tables, p. 3-197.
Abstract: A report of quantity and money value of food used by households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 11 Western states from Montana, Wyoming, Colorado and New Mexico westward. Data include food bought away from home, and donated and home-produced food as well. For nutritionists, home economists, educators, and welfare workers.

2907-73
FOOD CONSUMPTION OF HOUSEHOLDS IN THE NORTH CENTRAL REGION: SEASONS AND YEAR 1965-66.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, GPO 217 p., tables. Sept 1972.
TX360.U6U544 F&N (Household Food Consumption Survey 1965-66. Report no. 14)
Food economics and consumption, Food purchasing, Household surveys, Professional education, Regional surveys, United States.
Tables, p. 3-199.
Abstract: A report of quantity and money value of food usedby households in a week in each season in this region, and the average for the year. Averages are given for 12 income groups and all households for 1965-66, and for all households for the spring, summer and fall of 1965 and winter 1966. The area studied is 12 North Central states. Data include food bought away from home, and donated and home-produced food as well. For nutritionists, home economists, educators and welfare workers.

2908-73
NUTRITION; FOOD AT WORK FOR YOU [Rev. ed.]
U.S.,TAgricultural Research Service, Human Nutrition Research Division
Washington, U.S. Gov't. Print. Off. 24 p. Dec 1971.
TX341.U5 1971 F&N
Adult education, Basic nutrition facts, Food purchasing, Food storage, Nutrition.
Reprinted from Home and garden bulletin no. 1.
Abstract: Nutrition is defined and its importance stressed. The daily food guide is explained and tips on meal planning are given. The various nutrients and their functions listed. A section on smart buying and wise storing completes this reference on nutrition.

2909-73
PROCEEDINGS OF NATIONAL NUTRITION EDUCATION CONFERENCE NOVEMBER 2-4, 1971.
U.S., Agricultural Research Service
Washington, D.C. 115 p. 1973.
TX364.U529 F&N (U.S. Agricultural Research Service. Miscellaneous publication no. 1254)
Adolescents (12-19 years), Conferences, Dietary surveys, Food habits, Nutrition education, Proceedings.
Abstract: This conference transcript includes all the proceed-

ings. Speeches and discussions were directed toward an analysis of the present-day youth culture and identification of effective ways of working with youth to instill good food habits.

2910-73
FOOD CONSUMPTION OF HOUSEHOLDS BY MONEY VALUE OF FOOD AND QUALITY OF DIET: UNITED STATES, NORTH, SOUTH.
U.S., Agricultural Research Service., Consumer and Food Economics Research Division
Washington, GPO 221 p., tables. Oct 1972.
TX360.U6U545 F&N (Household Food Consumption Survey 1965-66. Report 17)
Food cost, Food economics and consumption, Household surveys, Nutrient values, Professional education, Regional surveys, United States.
Tables, p. 5-203.
Abstract: This report presents data from the national food consumption survey of the U.S. Dept. of agriculture in 1965-66 on food consumption and dietary levels of households by level of money value per person for food at home. The data are given for the country as a whole, and compared for the Northern and Southern halves. For most money value categories, a higher percentage of good diets was found among farm than urban, and southern than northern households. For nutritionists, home economists, educators and welfare workers.

2911-73
FOODS FOR THE PRESCHOOL CHILD.
U.S., Dept. of Health, Education, and Welfare, Social and Rehabilitation Service, Children's Bureau
Washington, GPO 2 p. 1969.
LB1140.U528 F&N
Infants (To 2 years), Parent education, Preschool children (2-5 years).
Abstract: An easily understood leaflet discussing preschool child nutrition. Emphasis is on the food groups, extras, such as fats and snacks, and Vitamin D intake. Drawings help to clarify the message.

2912-73
THE CHANGING FOOD NEEDS OF THE FAMILY (FILMSTRIP/CASSETTE TAPE).
U.S., Extension Service
Chicago, Our Baby's First Seven Years 1 filmstrip, 30 fr., col., 7 min. tape cassette. [n.d.].
TX364.C44 F&N AV
Adolescents (12-19 years), Adults, Basic nutrition facts, Family (Sociological unit), Food guides, Pregnancy diets.
With discussion guide folder.
Abstract: This filmstrip for adults, which would be equally appropriate for teenagers, describes and discusses how needs for food and nutrients change through life. From infancy to old age. Considerable emphasis is given to nutrient needs in pregnancy and in growth.

2913-73
BABY'S FIRST YEAR: PHYSICAL, MENTAL AND EMOTIONAL DEVELOPMENT (FILMSTRIP).
U.S., Extension Service
Chicago, Our Baby's First Seven Years 1 filmstrip, 30 fr., col., 7 min tape cassette, n/a. 1972.
RJ131.B3 F&N AV
Adults, Child rearing practices, Growth, Infants (To 2 years.
With discussion guide folder.
Abstract: Filmstrip for young mothers, aides, mothers' helpers, and students in grades 7-12 who may be baby sitters, to advise them how a normal baby eats and grows and develops in the first year of life, with suggestions on how to care for him.

2914-73
BREAKFAST AND THE BRIGHT LIFE (SLIDES).
U.S., Extension Service
Washington, U.s. Dept. of Agriculture Extension Service 60 slides, 2"x2", col. 1970.
TX733.B7 F&N AV
Adolescents (12-19 years), Basic health facts, Basic nutrition facts, Breakfast, Food habits, Food selection, Physical fitness.
With 8 p. Narrative, an adaptation of the sound filmstrip.
Abstract: This set of slides shows teenage boys and girls in all kinds of activities, such as dancing, skiing, cycling, various sports and part-time and full-time jobs, all symbolizing healthy, productive life. The importance of breakfast to fulfill this life is emphasized. The slides are intended for junior and senior high school health classes and home economics students.

2915-73
GOOD FOOD WORKS FOR YOU (SHOW'N TELL).
U.S., Extension Service
Washington, D.C. 1 filmstrip key, 15 fr, col, 16mm, and phonodisc 33 1/3 rpm. [n.d.].
TX355.U53 F&N AV
Food groups, Food intake, Health, Menu planning, Nutrients, Nutrition education.
Phonodisc contains English and Spanish narration; distributed by Double Sixteen Co., Wheaton, Ill., for use with General Electric Show 'N Tell phono-viewer.
Abstract: The food we eat determines how we look and feel. This Show 'N Tell kit presents the four basic food groups and explains why and how much food is needed from each group to maintain a healthy diet.

2916-73
YOU ARE WHAT YOU EAT; KEY NUTRIENTS (SHOW 'N TELL); PRODUCED BY THE U.S. EXTENSION SERVICE AND DISTRIBUTED BY THE DOUBLE SIXTEEN CO.
U.S.,EExtension Service
Wheaton, Ill., Double Sixteen Co. 2 filmstrip keys, 15, 15 Fr., col, 16mm and phonodisc. [n.d.].
TX364.Y6 F&N AV
Audiovisual aids, Nutrients, Nutrition education.
For use with a General Electric Show'N Tell phono-viewer.
Includes phonodisc: 33 1/3 rpm.
Abstract: this is a filmstrip about nutrition. It may be used as a teaching aid to show which foods contain the key nutrients and how those nutrients are used by the body.

2917-73
NUTRIENTS AND FOODS FOR HEALTH (POSTER).
U.S., Food and Nutrition Service
Washington, D.C., GPO 1p. poster, 10 1/2"x16 1/2", col. May 1973.
TX364.N822 F&N AV (U.S. Food and Nutrition Service. FNS-9.)
Basic nutrition facts, Nutrient sources.
Abstract: This two-sided poster, which could be well displayed through a window (for visibility of both sides) describes roles and food sources of 13 major nutrients.

2918-73
PROMOTING THE HEALTH OF MOTHERS AND CHILDREN, FY 1972.
U.S., Maternal and Child Health Service
Washington, U.S. Govt. Print. Off. 107 p. illus. 1972.
RJ101.U5 F&N
Death rate, Disease prevention, Health care, Maternal and child health, Professional education, Programs, Statistical data.
Abstract: This report is a compendium of information on programs, problems and services in maternal and child health in several states and regions of the U.S. Charts show birth rates, infant mortality, and major causes of child deaths. Among programs discussed are intensive care, child abuse, dental health, genetics, lead poisoning, mental retardation, and sudden infant death syndrome, to give an idea of the breadth of the topics included. Nutrition is given specific attention in one section, but a number of other segments are also basically concerned with problems of nutrition, such as cystic fibrosis and phenylketonuria. For nutritionists and other health professionals.

2919-73
DIABETES; DON'T GAMBLE WITH YOUR HEALTH.
U.S.,TPublic Health Service
Washington, U.S. Govt. Print. Off. 4 p. 1968.
RC660.U5 F&N (U.S. Public Health Service. Publication 1733)
Adolescents (12-19 years), Adults, Carbohydrate metabolism disorders, Diabetes mellitus, Disorders of body parts and systems, Education.
Abstract: Reassures diabetics and possible diabetics that although diabetes remains a leading cause of death, it is closely related to other diseases and complications. With early discovery and continuing medical supervision the diabetic can be free to live and work to his fullest capacity. Deals with definition of diabetes, those prone to have diabetes, symptoms and treatment.

2920-73
JANE AND JIMMY LEARN ABOUT FRESH FRUITS AND VEGETABLES.
United Fresh Fruit and Vegetable Association
Washington, D.C. 12 p. [n.d.].
TX391.U52 F&N
Activity books, Basic nutrition facts, Coloring books, Fruits, Vegetables.
Abstract: This is a coloring book for primary grades. The brief stories set up a situation involving food so that the child becomes acquainted with a variety of fruits and vegetables and learns why they are good to eat. The booklet ends with a letter to Mom and Dad in which many pictures of fruits, vegetables, etc. Are used instead of words in in the text.

2921-73
THE WONDERFUL WORLD OF FRESHNESS (FILMSTRIP/CASSETTE TAPE).
United Fresh Fruit and Vegetable Association
Washington, United Fresh Fruit and Vegetable Assoc. 2 filmstrips, 45, 36 Fr., col, 35mm and cassette tape. [n.d.].
TX801.W6 F&N AV
Audiovisual aids, Food groups, Fruits, Meal planning, Nutrient intake, Nutrition education, Vegetables.
Includes cassette tape, information leaflet and narration booklet. For use in DuKane filmstrip projector. Set also includes filmstrip titled "Creative meal planning.".
Abstract: This set of two filmstrips is designed to instruct young people about the nutritional value of the meals they plan and eat. The first reel indentifies the nutrients obtained from the basic food groups and emphasizes the fact that a variety of foods from each group are needed to attain a balanced diet and proper nutritional intake. Special stress is placed on the values of fresh fruits and vegetables. The second reel is concerned with meal planning per se. It instructs viewers on how to select and purchase meats and fresh produce. Then it goes on to describe all sorts of meat dishes, placing heavy emphasis on the various fruits and vegetables which can

be combined with them to create a tasty, nutritious meal.

2922-73
ASSESSMENT OF POST-SEMINAR LEARNING AND OF THREE METHODS OF CONTACT ON INNOVATION EFFORTS IN NUTRITION EDUCATION.
Allene Gay Vaden
Manhattan, Kan., Kansas State Univ. 238 p. illus. 1973.
TX364.V3 F&N
Education, Institutes (Training programs), Learning, Nutrition education, Seminars.
Abstract: Significant differences were found in pre- and post-test mean scores on cognitive tests administered to a sample of 101 district and state level school food service administrators and district level staff participating in a short-term concentrated educational program on nutrition education. Post-seminar role descriptions indicated increased emphasis on nutrition education activities. Participants also appeared more open to innovation after the seminar; significant increases were observed on the receptivity and flexibility scales. The influence of post-seminar institutional contact with participants on innovation efforts in nutrition education was examined by dividing participants in 3 groups: group conferences, telephone conferences, and no contact. The meeting group scored significantly higher on several criterion measures: project completion, frequency of request for nutrition education materials, provision of nutrition information to parents, use of a variety of media in nutrition education, and classroom-teacher interaction. Project completion was positively related to other criteria of professional functioning in nutrition education.

2923-73
FOODS. 6th ed.
Gladys E Vail, Jean A Phillips, Lucile Osborn Rust
Boston, Houghton Mifflin 653 p., tables, illus. 1973.
TX364.V32 1973 F&N
College students, Food preparation, Food purchasing, Foods instruction, Marketing, Textbooks.
Abstract: In this sixth edition of this book, principles of food preparation, marketing, introductory nutrition, meal service and food preservation are covered. Suggested activities and pertinent references are given at the end of each chapter. This edition has an accompanying laboratory manual. The text is written for an introductory college course. A previous background in foods and chemistry is not necessary. Food buying is given special emphasis. Buying guides for many of the foods include information on market units, number of servings, grades and seasonal availability. Effects of food processing and preparation on nutritive value are discussed for each food.

2924-73
SURVEY OF INSTRUCTIONAL MATERIALS USED AND NEEDED BY SOME COMMUNITY WORKERS.
O C Valdecanas, C C Cunanan, M M Jocson
Philippine J Nutr 24 (3): 203-220. Jul/sept 1972.
389.8 N9524
Educational resources, Nutrition education, Philippines, Professional education, Teaching aids.
Abstract: School teachers, school administrative staff, and community nutrition workers in the Philippines were surveyed to learn what kinds of nutrition education materials they used or required, and the extent to which existing materials were meeting their needs. Their replies indicated some universal shortcomings of instructional material usage, which should concern nutrition educators generally. Basic nutrition information was taught more frequently than nutritional needs at different stages of life. More materials were available on the former, implying a relationship between availability of materials and subject emphasis. There was lack of instruction on use of educational materials in teaching. Visual aids aroused audience interest more than unillustrated materials and there was lack of knowledge of availability of educational material. Distribution of some was limited.

2925-73
CONSUMERS MAY PREFER A NUTRITIONALLY BALANCED CANDY.
Carl Vandercook, Carrie Borden
Food Prod Dev 7 (9): 58-60. Nov 1973.
HD9000.1.F64
Candy, Convenience foods, Digestion and absorption, Enrichment, Snacks.
Abstract: With the recent increase in concern about adequate nutrition the challenge for the food industry becomes to create products that are "good for you" as well as "good to eat." the USDA Fruit and Vegetable Chemistry Laboratory, Pasadena, California used this basic premise in recent research efforts to develop a nutritious candy bar. Their findings showed it possible to develop an acceptable and nutritious candy product. Furthermore, the nutrient composition of the ingredients and the results of the animal feeding study indicate that the product was nutritionally superior to popular commercial candy bars.

2926-73
DRUGS AND THEIR INTERRELATIONSHIPS WITH NUTRITION.
James A Visconti
Columbus, Ohio, Ohio State University 25 p. [n.d.].
RM301.V5 F&N
Diets, Digestion and absorption, Drugs, Nutrition.
Abstract: This paper is a brief review of the nutritional effects of some drugs. It acquaints the reader with some of the nutritional effects of drugs and points out the necessity for investigation of new and more potent drugs and their immediate and long term effects on nutrition.

2927-73
VITAMIN C IS NOT STORED IN THE BODY, SO YOU NEED IT EVERY DAY.
Van Nuys, CA, Sunkist Growers wall poster, 18"x24", col. 1973.
TX364.V5 F&N AV
Ascorbic acid, Basic nutrition facts, Citrus fruits, School children (6-11 years).
Abstract: C is for citrus and vitamin C, this poster says in mod letters and bright colors, surrounded by a wreath of citrus fruits in which are placed short phrases suggesting the role of vitamin C in health and metabolism, such as, fights infection, or, healthy skin.

2928-73
VITAMIN E: WHAT'S BEHIND ALL THOSE CLAIMS FOR IT?
Consumer Reports 38 (1): 60-67. Jan 1973.
321.8 C762
Adults, Basic nutrition facts, Coronary heart disease, Food misinformation, Vitamin E.
Abstract: This report reviews for the lay person scientific research which has systematically examined claims of remarkable roles that have been assigned to vitamin E in treatment of various disorders, particularly heart disease, and concludes as do other authorities that these claims have little basis in fact.

2929-73
VITAMIN NUTRITION CARTOONS (SLIDES).
Biddeford, Me., St. Joseph's High School 10 slides, 2" x2", col. 1963.
TX553.V5V52 F&N AV
Adolescents (12-19 years), Audiovisual aids, Basic nutrition facts, Instructional materials.
With 1 p. Caption sheet.
Abstract: These slides with rhyming captions were made from drawings of high school students in art and home economics. The couplets present some basic facts about vitamins and health for teenagers.

2930-73
PROTEIN INTAKE OF WELL-NOURISHED CHILDREN AND ADOLESCENTS.
Bernice Wait
Amer J Clin Nutr 26 (12): 1303-1310. Dec 1973.
389.8 J824
Adolescents (12-19 years), Children, Growth, Nutrient intake, Nutritional status, Proteins.
Abstract: The diets of nearly 500 children age 1 to 20 years were measured for protein content. All the children were healthy and well nourished, and eating a customary diet. Protein intake varied with rate of growth, age and body size. At any age or size, protein intake of boys was greater than that of girls. Highest correlations were those between intake and height growth, the lowest between intake and age. Intakes by age were higher than the Recommended Dietary Allowances. For professional nutritionists.

2931-73
TWO POVERTIES EQUAL ONE HUNGER.
John P Walker
J Nutr Educ 5 (2): 129-133. Apr/June 1973.
TX341.J6
Colombia, Cultural factors, Disadvantaged groups, Economic influences, Educational influences, Low income groups, Malnutrition, Professional education.
Abstract: Using a food quality index of caloric quantity and diet quality, this economist found that economic factors of sex, migration, occupation of family head and education of youth had a positive effect on diets of urban slum youth in Colombia. However, the most influential factor affecting diet was the youth's attitude to his diet. No direct correlation could be found between income and diet quality. The article should be of interest to professional nutritionists, and especially to persons working with the disadvantaged.

2932-73
YOU...AND YOUR SENSES OF SMELL AND TASTE (MOTION PICTURE).
Walt Disney Educational Materials Company
Glendale, Calif., Walt Disney Educational Materials Co. 1 reel, 16mm, sd, col, 8 min. 1962.
QP458.Y6 F&N AV
Food preferences, Senses, Sensory appraisal, Smell, Taste.
Abstract: The senses of smell and taste are most important in selecting, preparing, and enjoying food. This film explains how the senses of taste and smell work together.

2933-73
NUTRITION AND THE SENSES.
Glenda Warren, Leon T Hopkins
Sci Children 9 (5): 22-24. Jan/Feb 1972.
LB1585.S3 F&N
Class activities, Nutrition education, Physiology, School children (6-11 years), Teaching techniques.
Abstract: Nutrition and the sciences can be brought together effectively in the early grades through the experience of exploring foods by means of the primary senses. This article for the elementary school teacher makes suggestions for learning activities for each sense, and for correlation with other subjects. Also included are basic concepts for nutrition educ-

ation and a list of sources of further information.

2934-73
SYMPOSIUM: NUTRITION AND AGING.
Donald Watkin, George V Mann
Amer J Clin Nutr 26 (10): 1091-1162. Oct 1973.
389.8 J824
Aging, Coronary heart disease, Cultural factors, Evaluation, Meals on Wheels, Professional education, Programs, Social services.
Abstract: The papers presented in this symposium were concerned with planning to make life healthier and happier for the aged in the future. Topics covered in the more than one dozen articles and discussion periods include relation of age to nutrient requirements, sociology of food and eating, health care and nutrition, diet supplements, precursors of coronary artery disease, various nutrition programs for the elderly, and their evaluation. Nutritionists and persons concerned with programs for the aged should find this symposium of interest.

2935-73
THE SCOPE OF CURRENT NUTRITION EDUCATION EFFORTS [PANEL].
Margaret Watkins, Florence Lauscher, Elizabeth Regan
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 21-24. July 19/30, 1971.
LB3479.U5W5 F&N
Educational programs, Nutrition education.
Abstract: This presentation by a panel of six focuses on the various agencies, departments and organizations interested in or actively involved in nutrition education. The purpose of the presentation was to acquaint seminar participants with these resources and to allow them to consider how thei r own nutrition education efforts might relate to the resources.

2936-73
NUTRITION AND YOUR MIND; THE PSYCHOCHEMICAL RESPONSE.
George Watson
New York, Harper & Row 170 p. 1972.
RC455.4.N8W38 F&N
Food chemistry, Food-related disorders, Nervous system disorders, Nutrition, Psychology, Therapeutic and special diets.
Abstract: This is one of the first books published in the field of psychochemistry--the science that ascribes mental and emotional disorders to physical malfunction of the body's metabolism. The author details present-day knowledge about metabolism and its relationship to mental health. The book includes a test for determining psychochemical type, suggested diets and vitamin/mineral programs, recommendations for discovering one's personal health requirements.

2937-73
LET PROTEIN WORK FOR YOU.
Carolyn Wax, Ann Forrestal Rund
Urbana, University of Illinois 20 p. [n.d.].
TX553.P7W3 F&N
Basic nutrition facts, Instructional materials, Proteins, School children (6-11 years).
Abstract: The first part of this kit uses individuals as examples to illustrate how protein works for the body. In part 2, the student learns how to classify foods that are good protein sources and what kinds of foods provide him with protein. The kit was designed as a self-teaching unit and written at the elementary reading level. It can be used in classrooms, and with slower reading adolescents or adults, the principle format is the use of questions with true or false answers. Answer sheets are provided.

2938-73
SHOPPING FOR PROTEIN.
Carolyn J Wax
Urbana, University of Illinois 42 p. [n.d.].
TX553.P7W3 F&N
Adolescents (12-19 years), Adults, Basic nutrition facts, Consumer education, Food purchasing, Proteins.
Abstract: In part one of this self-teaching kit for adults and pupils in the intermediate grades, the student is aided to learn how to classify foods as poor to very good sources of protein, and which are high in protein and low cost and calories. In part 2 he learns to make food plans to provide him economically with all his daily protein needs. With an introductory guide for the teacher.

2939-73
CALORIES AND YOU.
Carolyn J Wax
Urbana, University of Illinois 21 p. [n.d.].
TX364.W33 F&N
Basic nutrition facts, Calorie-restricted diets, Obesity, School children (6-11 years), Weight control.
Abstract: In this self-teaching kit for school children or slower reading adults the analogies, questions and problems presented lead the student to understand the body's need for energy and individual differences in energy requirements. Nutritious ways to lose one or two pounds a week are indicated. With further comparisons of food values in the second part of the kit the student is led to an ability to choose foods wisely for weight control.

2940-73
WHO NEEDS CALCIUM; WHAT'S YOUR CKQ (CALCIUM KNOWLEDGE QUOTIENT).
Carolyn J Wax
Urbana, University of Illinois 8 p. 1972.
TX355.W3 F&N
Adults, Basic nutrition facts, Calcium, Instructional materials, Nutrition education, School children (6-11 years).
Abstract: This little booklet is designed to test the knowledge of school children and adults about their need for calcium, and teach them some of the good food sources of this nutrient. A chart compares graphically the calcium requirements for persons in various age categories, and answer-keyed questions assist learning.

2941-73
INSIDE INFORMATION.
Carolyn J Wax
Urbana, University of Illinois 40 p. [n.d.].
TX355.W32 F&N
Basic nutrition facts, Classroom materials, Instructional materials, School children (6-11 years).
Abstract: Inside information is basic nutrition information about 11 nutrients in a space suitable for placing on 3 by 5 cards. The cards can be used in class discussions, sorted and stored in boxes representing building blocks (nutrients). They could be used in classes with adults as well as with children in intermediate grades.

2942-73
IRON DEFICIENCY ANEMIA AND SCHOLASTIC ACHIEVEMENT IN YOUNG ADOLESCENTS.
Thomas E Webb, Frank A Oski
J Pediatrics 82 (5): 827-830. May 1973.
RJ1.A453
Achievement tests, Adolescents (12-19 years), Anemia, Disadvantaged youth, Enzymes, Iron-deficiency anemia, Mental development, Professional education.
Abstract: Anemic junior high school students in a low-income urban community rated more poorly in scholastic performance than their class peers who were not anemic. It is suggested that the lower hemoglobin levels of the poor achievers reflect both poorer nutrition and less intellectual stimulation at home. For the professional nutritionist.

2943-73
HOW TO STICK TO YOUR DIET.
Mort Weisinger
Today's Health 51 (7): 30-35. July 1973.
RA773.T6 F&N
Adults, Caloric intake, Exercise, Obesity, Psychology, Weight control.
Abstract: This article for the lay person who wants to lose a few or alot of pounds offers tips of psychological approaches, suitable snacks, eating out, and counting calories. The author obtained suggestions from professional nutritionists and psychologists in preparing the article.

2944-73
NUTRITION EDUCATION IN U.S. MEDICAL SCHOOLS; APPRAISAL FROM CATALOGS AND STANDARD EXAMINATIONS.
Chi-Pang Wen, Hayleon D Weerasinghe, Johanna T Dwyer
J Am Diet Assoc 63 (4): 408-410. Oct 1973.
389.8 AM34
Health occupations, Medical education, Medical schools, Nutrition education, Surveys.
Abstract: Discussed in this article is an indirect survey of the current status of nutrition in American medical schools through school catalogs and type of questions in licensure examinations. This survey revealed a quantitative inadequacy, which was expected, and also an unexpected qualitative inadequacy.

2945-73
NUTRITION EDUCATION - A NEW DIMENSION.
Helen West
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 154-16422 june/3 july, 1970.
LB3479.U5O39 F&N
Nutrition education.
Abstract: This paper discusses a new dimension in nutrition education. A review of a number of the findings of the National Nutrition Survey is presented. Also included are a number of toys, games, and puzzles for use in presenting nutrition education to children. Food models, bulletin boards and nutrition-oriented learning experiences fit into their different subjects are recommended for older students.

2946-73
METABOLISM AND CALORIC VALUE OF ALCOHOL.
Wilfred W Westerfeld, Martin P Schulman
J Amer Med Assoc 170 (2): 197-203. May 9, 1959.
R15.A48 F&N
Alcohol, Alcoholic beverages, Caloric values, Digestion and absorption, Liver diseases, Medical factors, Metabolism, Nutrient values.
Abstract: Alcohol is high in calories. It requires no digestion and poses no absorption problems. Once in the body's water system, the only effective means of removal is through liver degradation. Removal rate depends somewhat on one's carbohydrate metabolism, but is relatively independent of other fact-

ors. Tolerance to alcohol is an adaptation of the central nervous system rather than an alteration of alcohol metabolism rate. As a food, alcohol supplies only calories, thereby provoking several vitamin deficiencies as well as fatty liver and eventually cirrhosis.

2947-73

WHAT ABOUT YOUR FAVORITE FOODS?
Food News Boys Girls 23 (1): 1-6. 1972.
TX341.F6 FGN
Basic nutrition facts, Dairy foods, Food preferences, School children (6-11 years).
Abstract: This newsletter about foods for children is published twice a year. This issue discusses favorite foods of U.S. students and other people elsewhere, how some U.S. foods were developed, and describes some dairy foods which have recently been developed. Segments of discussion are followed by questions which teachers might use in the classroom. Suitable for grades 4 through 8.

2948-73

EXERCISE ENERGETICS IN NORMAL MAN FOLLOWING ACUTE WEIGHT GAIN.
Brian J Whipp, George A Bray, Sankar N Koyal
Amer J Clin Nutr 26 (12): 1284-1286. Dec 1973.
389.8 J824
Exercise, Obesity, Physical activity, Professional education, Weight control.
Abstract: To test the recently suggested hypothesis that acute weight gain reduces the efficiency of muscular work, four normal subjects performed an incremental work test on a cycle ergometer before and after weight gain. Work efficiency, computed from steady-state gas exchange measurements, was unaffected by the weight gain, these findings, coupled with computational inconsistencies in the work which suggested this mechanism, cause us to reject the hypothesis that work efficiency is reduced in normal subjects by acute weight gain. For professional nutritionists.

2949-73

WESTERN HEMISPHERE NUTRITION CONGRESS, 3D., MIAMI BEACH, 1971; PROCEEDINGS.
Western Hemisphere Nutrition Congress, 3d., Miami Beach, 1971.
Philip ed White, Nancy ed Selvey
Mount Kisco, New York, Futura Pub. Co. 389p. illus. [c1972].
TX345.W4 FGN
Conferences, Food production, Malnutrition, Nutrition, Nutritional status, Population growth, Proceedings, Urbanization, World problems.
Includes bibliographies.
Abstract: This book records the proceedings of the 1971 Western Hemisphere Nutrition Congress III organized by the American Institute of Nutrition in cooperation with other agencies. The topics covered include: (1) malnutrition and hunger; 72) population growth and food policies; (3) strategies for meeting protein needs; (4) vitamin A; (5) improving the nutritional status of infants and children; (6) nutritional consequences of urbanization; (7) controlling the nutritional quality of foods; (8) nutrition education via the mass media; (9) nutrition in medicine; and (10) food production and environmental degradation.

2950-73

NEW THOUGHTS ON DIETARY PRACTICES.
Philip L White
Sch Foodserv J 27 (9): 50-51,53-54. Oct 1973.
389.8 SCH6
Diet patterns, Food fads, Food habits, Malnutrition, Nutrient intake, Nutrient requirements, Nutrition education, Nutritional adequacy, United States.
Abstract: Citizens of the U.S. are developing unhealthy diet patterns in which they receive an overload of calories but a very meager allotment of nutrients. There has been a shift from formal sit-down meals around the family dining table to highly unstructured catch-as-catch-can modes of eating. This has been made possible by the fast-food phenomenon of the last 25 years. Portable, quickie meals can be picked up almost any time of the day or night and eaten wherever one desires. The trouble with such dietary habits is twofold. First of all, the heavily processed food that people eat is nutritionally poor. Secondly, food eaten "on the run" is food badly digested and absorbed, and so proportionally valueless. The result is a peculiarly American form of affluent malnutrition. This article delineates the food habits of Americans and suggests ways in which nutritionists can help solve the problem of modern-day malnutrition in the United States.

2951-73

HIGHLIGHTS OF THE WESTERN HEMISPHERE NUTRITION CONGRESS.
Philip L White
Food and Nutr News 43 (3-4): 1,4. Dec.-Jan. 1971-72.
389.8 F7332
Congresses, Nutrition, Western Hemisphere, World problems.
Abstract: This article reviews the background of the three Western Hemisphere Nutrition Congresses and presents highlights from each.

2952-73

LET'S TALK ABOUT FOOD; ANSWERS TO YOUR QUESTIONS ABOUT FOODS AND NUTRITION. 2d ed.
Philip Louis White
[Chicago] American Medical Association 198 p. illus. [1970].
TX355.W44 FGN
Digestion and absorption, Food additives, Food composition, Food preparation, Food storage, Nutrients, Nutrition, Weight control.
Abstract: Food does more than satisfy hunger and provide pleasure; it also helps man to reach his genetic potential. Food misinformation is one of the greatest deterrents to the achievement of an excellent diet. This book does not attempt to refute the misleading claims of so-called food faddists, but rather it presents a positive picture of the present state of foods and nutrition. Discussions cover everything from the essentials of a good diet, food composition, food storage, and food preparation to the chemicals used in food processing and problems of controlling one's weight.

2953-73

INACCURACIES IN MEASUREMENT OF DRIED MILK.
P W Wilkinson, T C Noble, G Gray
Br Med J 1973 (2): 15-17. Apr 7, 1973.
448.8 B77
Dried foods, Infants (To 2 years), Measurement, Milk, Milk products, Professional education.
Abstract: This British study showed that persons preparing infant formulas from dried milk powder tended to use too much. Since this can lead to overintake of sodium as well as to obesity, the authors recommend standarization of scoops, or packaging in accurately weighed packets by the manufacturer. Of interest to those who use dried milk to prepare foods for infants and small children.

2954-73

COMER ES FUENTE DE VIDA, SI ESCOGES BIEN LA COMIDA. (SPA)
William Underwood Company
Boston, William Underwood Co. poster, 22" x 30", col. 1972.
TX364.E16 FGN AV
Adults, Food habits, Food preparation, Food purchasing, Food selection, Puerto Rican culture, School children (6-11 years), School lunch.
Title of Original: Eating is the source of life, if you choose the right foods (in Spanish) (Poster).With 1 p. Description/use guide in English and Spanish, 1 p. Poster translation.
Abstract: Designed primarily for Puerto Ricans, this poster could be used by and for other Spanish-speakers. TheSpanish couplets emphasize good food for breakfast, school lunch and snacks, and the importance of good meal planning for family health.

2955-73

INTRODUCTION TO PUBLIC HEALTH. 6th ed.
Daniel M Wilner, Rosabelle Price Walkley, Lenor S Goerke
New York, Macmillan 480 p., illus. Jul 1973.
RA425.W5 1973 FGN
Disease prevention, Environmental factors, Family planning, Health education, Nursing, Professional education, Public health.
First-5th ed. Entered under H. S. Mustard.
Abstract: This textbook has been used in the professional education of students in various health fields for nearly four decades. Subjects covered include the framework of public health, medical care, mental health, environmental health, health and disease of various population groups, chronic and communicable diseases, family planning, and health research and health education in communities. Nutritional services are touched upon in a chapter which also considers laboratory and pharmacy services. Emphasis throughout is on the United States.

2956-73

MILK-INDUCED GASTROINTESTINAL BLEEDING IN INFANTS WITH HYPOCHROMIC MICROCYTIC ANEMIA.
John F Wilson, Douglas C Heiner, M Eugene Lahey
J Amer Med Assoc 189 (7): 568-572. Aug 17, 1964.
R15.A48 FGN (Studies in iron metabolism)
Anemia, Deficiency diseases and disorders, Gastrointestinal disorders, Infants (To 2 years), Iron, Metabolic studies, Metabolism, Milk, Therapeutic and special diets.
Abstract: Significant amounts of fecal blood loss were demonstrated in 4 selected infants with hypochromic microcytic anemia by means of a Cr51-labeled erythrocyte technique. In 3 of the subjects, fecal blood loss was clearly greater when they ingested homogenized milk than when they ingested a soybean or heat-processed cow's milk formula. Data indicates that in some infants, fecal blood loss still occurs following correction of the anemia by iron therapy or blood transfusion. Physicians should learn to recognize this gastrointestinal disorder in anemic infants and a diet excluding whole cow's milk should be prescribed.

2957-73

NUTRITION AND DEVELOPMENT.
Myron ed Winick
New York, Wiley 245 p. illus. [1972].
RJ131.W5 FGN (Current concepts in nutrition, v. 1)
Cells, Children, Digestion and absorption, Growth, Malnutrition, Mental development, Metabolism, Nutrition, Physical development.
Includes bibliographies.
Abstract: The articles in this book synthesize the existing knowledge in two areas: nutrition and human mental/physical development. While all the mechanisms involved in establishing a person's nutritional status are yet imperfectly understood, certain general principles that have been learned are dealt with in this book. Some of the biochemical changes induced by

early nutrition manipulation are discussed with respect to specific organ systems. These findings are reviewed and examined in terms of their clinical importance and their relevance to the health of children.

2958-73
THE SENIOR CHEF.
Patricia Wolczak
J Nutr Educ 5 (2): 142-144. Apr/June 1973.
TX341.J6
Adult nutrition education, Aging, Audiovisual instruction, Cookery, Elderly (65 + years), Evaluation, Professional education, Television.
Abstract: The senior chef is the older person living alone and preparing his or her own meals. A television cooking series which offered free recipe booklets stimulated interest in food while the program was able to offer sound nutrition information to the listerner. Evaluation indicated the series and information were well received. For the nutrition educator, and persons working in programs for the aging.

2959-73
WHO EATS FOR HEALTH?
Robert J Wolff
Amer J Clin Nutr 26 (4): 438-445. Apr 1973.
389.8 J824
Cultural factors, Food beliefs, Food fads, Food habits, Professional education.
Abstract: The author of this review article, an anthropologist, suggests that we term persons who deliberately alter their eating practices from the norm in the interests of health, "health foodists" rather than faddists. In a study of young people following these tenets, he found that they chose books which fortified their beliefs, and suggests that we all do this. In our culture, the author feels, children learn that food is important not for survival or for health, but for pleasure, taste being of prime importance. Nutrition educators and others who communicate nutrition information to the public should find helpful suggestions for dealing with the eating habits of children and adults.

2960-73
CAN CALORIES BE PERCIEVED, AND DO THEY AFFECT HUNGER IN OBESE AND NONOBESE HUMANS?
O W Wooley, S C Wooley, R B Cunham
J Comp Physiol Psychol 80 (2): 250-258. 1972.
410 J822
Caloric intake, Caloric modifications, Hunger, Obesity, Professional education.
Abstract: Research with obese and nonobese adults showed that despite a two-fold difference in calorie offered, none could identify meals presented as high or low in calories. Hunger appeared to be related more to initial belief about caloric value than to the meals' actual value. For the professional nutritionist.

2961-73
THE PSYCHOLOGY OF SELLING NUTRITION.
Charles Wortham
Prof Nutritionist 5 (4): 1, 8-10. Oct/Dec 1973.
SP95.A1P7
Attitudes, Food fads, Food habits, Nutrition education, Professional education, Psychology.
Abstract: People eat certain foods because they taste good, but are conditioned to like some of them, while learning to dislike others. Changing such attitudes requires an understanding of psychological barriers against nutrition teaching, and a building of bridges against those barriers. The author detects a patriotic element in feelings many have toward food, a faith in its sources and the technology involved. Eating is sometimes a reward; food cults tend to turn others away from serious consideration of diet as a contributor to health. The author suggests successful promotion depends most of all on an increased awareness and concern of the public in general in nutrition.

2962-73
UTILIZATION OF NOVEL PROTEINS FOR HUMAN FOOD.
Jean-Jacques Wuhrmann
Nestle Res News [2]: 18-29. 1972.
T1.N4 P6N
Enrichment, Flavor, Food technology, Professional education, Protein foods, Taste, Textured vegetable proteins.
Abstract: A review of technical problems in use of new types of protein as food and attempts at their solution are presented in this article. Areas in which difficulties are encountered are flavor, water solubility and uptake, and emulsification. The author considers earlier unacceptability of vegetable protein mixtures was due to the manufacturers lack of concern as to their appearance, taste and texture and compatibility with local food habits. Partial solutions he suggests to protein needs include protein enrichment of bread, addition of protein to meat, protein beverages, and textured proteins from vegetable sources in addition to soy. Suitable for the reader with some knowledge of chemistry.

2963-73
EFFECTS OF NUTRITION ON GROWTH AND PERFORMANCE.
N B Young
Agric Sci Rev 8 [2/3] 1-8. 1970.
A31.3 AG893
Children, Growth, Intellectual growth, Malnutrition, Mental development, Nutrition, Nutritional status, Performance, Physical development.
Abstract: Despite considerable research on the effects of nutritional status on children, several important problems remain unsolved. This article points out the areas in which further research needs to be done, and suggests the types of research best suited to each problem.

2964-73
SERUM VITAMIN A IN PROTEIN-CALORIE MALNUTRITION.
Mona S Zaklama, Mamdouh Gabr, Safinez Maraghy
Amer J Clin Nutr 26 (11): 1202-1206. Nov 1973.
389.8 J824
Infants (To 2 years), Malnutrition, Preschool children (2-5 years), Professional education, Protein malnutrition, Protein-calorie malnutrition, Vitamin A.
Abstract: Malnourished children are known to be in danger of serious visual disturbances due to lack of vitamin A. The problem is more severe in children who are deficient in protein than it is in children deficient in calories as well. This research on infants and small children treated for both kinds of malnutrition in an Egyptian hospital indicates that the defect is due to the lack of a carrier protein in the blood of protein-deficient children rather than absence of vitamin A in their bodies. Treatment with a high protein diet alone raised the blood levels of the form of vitamin A utilized by the eye. For professional nutritionists.

2965-73
NUTRITION AND POVERTY IN PRESCHOOL CHILDREN; A NUTRITIONAL SURVEY OF PRESCHOOL CHILDREN FROM IMPOVERISHED BLACK FAMILIES, MEMPHIS.
Paul Zee, Thomas Walters, Charles Mitchell
J Amer Med Assoc 213 (5): 739-742. Aug 3, 1970.
R15.A48 P6N
Anemia, Growth, Malnutrition, Negroes, Nutritional surveys, Poverty, Preschool children (2-5 years), Professional education, Tennessee.
Abstract: The effect of poverty on nutrition of preschool children was evaluated in 200 children randomly selected from 2,427 Black children of poverty families living in South Memphis. Half of the children were found to be below the 25th percentile for height and weight on anthropometric charts. Anemia was common; 28% of the children less than 3 years had hemoglobin levels below 10 gm/100 ml, and 25% of the children older than 3 years had levels below 11 gm/100 ml. The extremely low family incomes and information gained by home visits indicated that lack of food was the main cause of growth retardation and anemia.

2966-73
FOOD FADDISM.
Manuelita Zephirin
Cajanus 6 (5): 145-155. July/Sept 1973.
RA784 .A1C3
Food beliefs, Food fads, Food misinformation, Food quackery, Health foods, Professional education.
Abstract: Food misinformation has become one of the major distractions of nutritionists, says the author of this paper, which goes on to analyze reasons why faddism exists and is spreading. Cost of health foods, and do-it-yourself dietary treatment are two reasons food misbeliefs are a problem. Some examples of such beliefs are cited. Ways are suggested for the nutritionist to counteract food fads more effectively.

History

2967-73
TEXTURE ADDS NEW DIMENSION TO SOY PRODUCTS.
A M Altschul
Sch Foodserv J 26 (9): 27-28,30,32-33. Oct 1972.
389.8 SCH6
Amino acids, Food processing, Processed foods, School lunch programs, Soybean products, Textured vegetable proteins.
Abstract: History of use of soybean as human food, need of soybeans to be processed before it becomes an adequate protein food, newer soybean products, and introduction of soybeans through the school lunch programs.

2968-73
APPRICOTS APPRAISED.
Food Serv 35 (11): 50,52. Nov 1973.
389.2538 F732
Apricots, Cooking methods, Cooking techniques, Food preparation, quantity, Fruits, Menu planning, Merchandising, Recipes, Stone fruits.
Abstract: This is a guide to the handling and use of apricots. Menu ideas are presented along with recipes for apricots in main dishes and desserts.

2969-73
FOOD FOR MAN.
W R Aykroyd
London, Pergamon Press 93 p. 1964.
TX355.A9 F&N
Food technology, Foods, History, Nutrient sources, United Nations.

Abstract: This book deals with food in relation to the nutritional needs of man. It begins with an historical resume of important events which have brought about presentday knowledge about man's nutritional needs for food. Thereafter unfolds the story of man's quantitative (caloric) need and qualitative (nutrient) needs for food. Next is a general discussion of how the different nutrients function in the body and where they are distributed in foods. The principle foods eaten by man and their nutritional characteristics are discussed in relation to the effects of diet on health in world populations. Finally, the application of our knowledge of food technology and human nutrition for improvement of health throughout the world is viewed. The role of the United Nations in implementing the goal of "food for man" is described. There is a list of 12 publications of a general nature for further reading and an index. The nine photographs and 4 figures used were provided by the FAO Information Service.

2970-73
SCHOOL FOOD SERVICE.
Margaret M Benton
Macaroni J 53 (4): p10, 14. Aug 1971.
298.8 M46
Expenditures, Fortification agents, History, Malnutrition, School food service.

Abstract: This paper deals with various problems involved in providing school food service throughout the nation such as lack of facilities, absenteeism of students, and malnutrition. A brief history of school feeding programs, information on the School Food Service Association, expenditures necessary for a universal lunch program and a discussion of fortified foods are included.

2971-73
NUTRITIONAL SURVEILLANCE IN AFFLUENT NATIONS.
W T C Berry
Nutr Rev 30 (6): 127-131. June 1972.
389.8 N953
Affluent nations, Diet improvement, Diet information, Diet patterns, Nutrient intake, Nutritional adequacy, Nutritional surveys.

Abstract: The problem of national nutritional surveillance is in some ways more difficult in affluent than in developing nations. The amount and severity of malnutrition due to need is likely to be much less. Only evidence that can be expressed in quantitative measures is really suitable for demonstrating small differences between communities, sections of the same community, or the same community on 2 occasions. Furthermore, if nutritional surveillance is to serve as a basis for food policy, it needs to relate to millions of people in all sorts of circumstances that constantly shift and change over time. Some means must thus be devised for keeping the surveillance up to date. But nutritional surveillance in affluent nations for purposes of food policy will not be useful unless harmful foods can be taxed or somehow made too costly to be worth buying.

2972-73
THE PHILOSOPHY OF TASTE, OR MEDITATIONS ON TRANSCENDENTAL GASTRONOMY.
Jean Anthelme Brillat-Savarin, M F K Fisher
New York, Alfred A. Knopf 443 p. 1971.
TX637.B86 F&N
Cookery, Cookery, French, Cultural factors, Essays, Food habits, Food preferences, Foods, Foodways, Nutrition.

Abstract: Perhaps the most famous work ever written about food and man's taste, this book (first published in 1825) is still the bible of gourmands. The author discourses on feasting and fasting, on the gift of taste and the art of preparing food to delight all the senses and sensibilities. A philosophic survey of the history of cooking is combined with anecdotes of unforgettable meals and other culinary curiosities.

2973-73
WORLD FOOD RESOURCES.
Georg Borgstrom
New York, Intext Educational Publishers 251 p. 1973.
HD9000.5.B6 F&N
Agriculture, Ecology, Food consumption, Food supply, Marketing, Nutritional status, Population trends.

Abstract: This text for college students is designed to serve as an introduction to the ecological problems involved in feeding the world's increasing population. These include production and marketing, with their accompanying implications for the ecosystem, considerations on man's needs for food and nutrients, and the relations of population growth to present nutrition problems. References and review questions are at the end of each chapter supplementary tables, chiefly on food production, are also included.

2974-73
TEA AND COFFEE IN CATERING.
Edward Bramah
Indus & Welfare Catering 4 (11): 3,5,7. Sept 1973.
TX946.5.I5 F&N
Beverages, Catering, Coffee, Food service, History, Tea.

Abstract: Tea and coffee are very different in the way they are cultivated and processed, but they share a strangely inter-related history that continues to the present day. This article describes the history of tea and coffee marketing and consumption, and explains how trends in the drinking of one or the other can affect food service operations.

2975-73
PROTEINS--PAST, PRESENT AND FUTURE SOURCES.
Charles Brooks
Vend 24 (9): 63-64. May 1, 1970.
HF5483.V4 F&N
Fish protein concentrates (fpc), Legumes, Plant protein concentrates.

Abstract: This article reviews the production, utilization, and drawbacks of grain legumes and fish powder concentrate as protein sources.

2976-73
THE MSG CONTROVERSY.
Charles Brooks
Vend 24 (3): 37-38. Feb 1, 1970.
HF5483.V4 F&N
Monosodium glutamate, Research.

Abstract: This article reviews the controversy concerning the use of monosodium glutamate as a food additive. Information from research studies on MSG is included.

2977-73
PROBLEMS AND PREJUDICES ENCOUNTERED IN INTRODUCING NEW FOODS IN DEVELOPING COUNTRIES.
Walter L Clark
ARS 73 East Mark Nutr Res Agric Res Serv U S Dep Agric ARS 73 (67): 28-34. Apr 1970.
A381 R31A
Colombia, Developing nations, El Salvador, Food habits, Marketing, New products, Profit, Protein-rich mixture, South Africa.

Abstract: This is a review of the experiences encountered by private food manufacturers in placing new or modified nutritious products on the market in the developing countries of South Africa, El Salvador, and Columbia.

2978-73
DAIRY PRODUCTS--THERE'S MORE TO MILK THAN JUST A COLD DRINK.
Indus & Welfare Catering 4 (8): 2-19. June 1973.
TX946.5.I5 F&N
Butter, Cheese, Cream, Dairy foods, Ice cream, Milk, Milk products, Yoghurt.

Abstract: Milk products provide foods high in nutritive value. Milk, cheese, yogurt, and cream come in many varieties and are processed in different ways. This article is full of interesting and useful information on the kinds of dairy foods available and how they are made.

2979-73
THE ELEMENTS: NATURE'S WRATH JOLTS A COMPLACENT URBAN NATION.
Instit/vol Feeding 72 (11): 32-33. June 1, 1973.
TX820.I5 F&N
Agriculture, Economics, Farm prices, Food industry, Food prices, Food supply, Natural disasters, United States, Weather.

Abstract: The weather and how nature treats the farmer fromyear to year bears heavily on the food supply and the cost of food at any given time. During 1972-73, disastrous weather hit the United States with a vengeance, causing unforeseen shortages of food and, thus, higher food prices. This article details how the havoc weather has hurt the farmer and its effects on the food industry in general.

2980-73
THE FOODSERVICE INDUSTRY: HERE'S HOW TO RISE TO 1973'S CHALLENGE.
Instit/vol Feeding 72 (11): 40-41. June 1, 1973.
TX820.I5 F&N
Commercial food service, Cost effectiveness, Food cost, Food prices, Merchandising, Money management, Operating expenses, Prediction.

Abstract: The food service operator must find a way to stay in business while coping with ever higher food prices. This special analysis forecasts the outlook for food service retailers in the 1973-74 market. Food service professionals were polled for suggestions on how to fight cost increases, how to stabilize the food market, and how to beat food costs.

2981-73
THE FOODSERVICE INDUSTRY: POULTRY, PARSLEY, PEARS, AND PEAS..
Instit/vol Feeding 72(11): 38-39. Jun 1, 1973.
TX820.I5 F&N
Food cost, Food prices, Food service industry, Operating expenses, Prediction.

Abstract: A survey of the foodservice industry and how it is coping with rising food prices shows a significant number of managers cutting operating expenses to keep menu prices stable. Some very popular food items, however, are well nigh impossible to afford; and those lucky enough to afford them cannot always get them. The future does not hold a very promising outlook for lower food prices.

2982-73
THE FUTURE: DON'T CRY OVER ONIONS--LET THEM EAT STRAWBERRY SHORTCAKE.
Instit/vol Feeding 72 (11): 42-45. June 1, 1973.
TX820.I5 F&N
Agricultural development, Consumer economics, Convenience foods, Food industry, Fresh foods, Meat, Prediction, Processed foods, Protein foods.
Abstract: From an analysis of the 1972 food supply, the outlook for various categories of food in the 1973-74 market can be predicted. This article forecasts the market for beef, pork, lamb, poultry, fish, fruits and vegetables (fresh, canned, and otherwise processed), diary foods, and various fabricated foods. All these predictions have a direct effect on the consumer economy.

2983-73
WORLD FOOD.
Vance Lui Fyson
London, Batsford 96 p. illus. 1972.
TX355.F97 (World wide series)
Hunger, Nutrition, World problems.
Available from NAL. Bibliography: p. 89.

2984-73
FEEDING THE WORLD OF THE FUTURE.
Hal Hellman
New York, M. Evans 224 p., illus. [1972].
S493.H4 F&N (World of the future series)
Agricultural development, Enrichment, Food production, Food supply, Genetic engineering, High school students, Textured vegetable proteins.
Abstract: This book is one of a series for high school students on the world of the future. The author extrapolates from current research possible present and future sources of food to feed the world's growing population. Among these are the Green Revolution, genetic engineering of new types of plants and animals, and proteins spun from vegetable fibers. Other points considered include nutrient needs, and quality of the environment. Careers in agriculture and related fields are given in an appendix.

2985-73
WILD MAN OR PROPHET?: HOW WE GOT INTO THIS SELF-IMPOSED ECONOMIC BLOCKADE AND HOW CAN WE GET OUT OF IT?
Eliot Janeaway
Fast Food 72 (10): 90-94,98,102. Oct 1973.
389.2538 F82 F&N
Agricultural development, Economics, Exports, Food industry, Food prices, Food supply, Government role, Marketing, United States.
Abstract: Here are some excerpts from this interview with a nationally famous economist. "The moment other grain users, Japanese, Chinese, and Europeans, heard what the Russians had done, everybody realized we were way short-and they all had grain requirements. So they came in and bought the heart out of our market....In overselling to world markets, the U.S. is depleting its supplies....It is untrue that the State Department is the most inefficient and incompetent arm of government. The Department of Agriculture is....We have subsidized the foreigner's ability to bid protein away from our own consumers and processors and growers. The foreigners have the money. But the coniacidence is that everybody who is dollar-rich is food-poor and everybody who's food-poor is dollar-rich....Our agricultural capability includes our export commitments and the expectations and needs of the rest of the world.".

2986-73
IN PRAISE OF LAMB (FILMSTRIP).
Lamb Education Center
Denver, Colo. 1 filmstrip, 54 fr, si, 35mm, col. [n.d.].
TX749.L3 F&N AV
Agricultural development, Cooking methods, History, Lamb, Marketing, Meat, Meat cuts, Merchandising.
With booklet containing script and reproductions of the film strip frames.
Abstract: Lamb is not as popular a meat as beef. This filmstrip does exactly as the title says--sings the praise of lamb. It tells of the history, agricultural production, and marketing of lamb; it illustrates the various cuts of lamb meat; and it describes several methods of preparing and cooking lamb for main dishes.

2987-73
TOTAL CONSUMER BUYING OF FRESH VERSUS PROCESSED FOODS REMAINS STABLE.
Alden C Manchester
Nat Food Situation nfs-144: 35-36. May 1973.
1.941 S2F73
Food consumption, Fresh foods, Processed foods, United States.
Abstract: This article summarizes the total consumption of foods according to whether they were fresh or processed for the period 1952-1971, in the U.S. Consumption of these items was surprisingly stable over this 20-year period.

2988-73
PRIORITIES IN NUTRITION.
Jean Mayer
Food and Nutr News 41 (1): 1,4. Oct 1969.
389.8 F7332
Conferences, Economic influences, Economics, Nutrition, United States, White House Conference on Food, Nutrition and Health.
Leaflet 5pp.
Abstract: The article discusses the trends in nutrition andf-ood economics problems in the United States, and The White House Conference on Food, Nutrition and Health, december 2-4, 1969, which is to reflect upon and deal with priorities in solving these problems. The Conference will be prepared by 25 panels representing all interested segements ofthe community. The special areas to be covered by each panel are presented.

2989-73
THE NATION: GIMME, GIMME MORE! BETTER! AND SURPRISE--PRICES GO UP.
Instit/vol Feeding 72 (11): 36-37. June 1, 1973.
TX820.I5 F&N
Consumer economics, Economics, Food cost, Food industry, Food prices, Food supply, United States.
Abstract: The United States food industry was almost able to feed the nation better and more economically than any country has ever been able to do. Hunger was almost eliminated. But something went wrong, and food prices in 1973 began to skyrocket as food supplies in some categories practically disappeared. This article favors the view that subsidies have distorted the natural supply and demand of agricultural products; food prices surged upward because of world demand and production problems; the cost of labor has increased the cost of food; food price ceilings have artifically kept food prices from peaking and going down; and consumer wrath has been vented in disastrous boycotts-all to the detriment of the food industry. The surest remedies are free enterprise and a "dose of national sobriety.".

2990-73
FOOD, SCIENCE, AND SOCIETY.
Nutrition Foundation
New York, The Nutrition Foundation 68 p. [1969].
TX357.N8 F&N
Food industry, Food supply, Foodways, Malnutrition, Socioeconomic influences.
Abstract: This booklet is the compilation of papers from a symposium held in February 1968, sponsored by The Nutrition Foundation, Inc., The Northern California Section of the Institute of Food Technologists and the Department of Nutritional Sciences, University of California, Berkeley. The forum was on world food problems and the need and possibilities for closer cooperation between social, nutrition, and food scientists and technologists.

2991-73
THE FUTURE OF FOOD.
John Owen, H Dip
Can Home Econ J p. 9-13. July 1969.
321.8 C162
Agricultural development, Demography, Food processing, Food supply, Nutrient requirements, Nutritional status, Population growth, Prediction, Research needs.
Abstract: This article discusses the present state of world nutrition vis-a-vis food supply and population growth. Hope for the future lies in (1) mobilizing land resources to meet the hunger problem, (2) tapping the resources of oceans and seas, (3) applying the technique of food irradiation to control food storage losses, (4) perfecting the means for getting protein from hydrocarbons, (5) providing people with basic education with regard to nutrition, conservation, and scientific farming, and (6) stabilizing the growth of populations.

2992-73
PINEAPPLE - THE FRUIT OF ROYALTY.
Givaudan Flavor (2): 3,6. 1973.
308.8 G44
Fruits, Hawaii, History, Pineapples, Plant sources of foods, Tropical fruits.
Abstract: This article is a history of the pineapple, its cultivation and consumption.

2993-73
THE POTATO: THOROUGHBRED AMONG VEGETABLES.
Givaudan Flavor (4): 5-6,8. 1973.
308.8 G44
Agricultural development, Flavor, Flavorings, Food additives, Food processing, History, Potatoes.
Abstract: Potatoes in all forms--baked, fried, French fried, scalloped, hash browned, boiled, mashed, and as an ingredient in soups and stews--constitute perhaps the favorite American vegetable. This article discusses the history of the potato, its origins and cultivation, and modern methods of processing it. Facts and figures about the potato industry around the world are presented. Processing methods cause potatoes to lose some of their flavor. Some of the artificial potato flavorings used to combat flavor loss are described.

2994-73
A POTPOURRI OF FOOD IDEAS.
Vend 24 (12): 25-26. June 15, 1970.
HF5483.V4 F&N
Convenience foods, Cooking methods, Costs, Fish, Food handling, Frozen foods, Potatoes, Poultry.
Abstract: This article covers several areas of convenience foods on the market today: frozen potatoes, frozen fish, and pre-cooked chicken. Cost, handling, and cooking of these items is included.

2995-73
THE PROTEIN PUNCH OF PEANUTS.
Food Serv 35 (8): 42-44,46. Aug 1973.
389.2538 F732
Convenience foods, Food preparation, quantity, Food service, Menu planning, Merchandising, Peanut butter, Peanuts, Protein foods.
Abstract: Surveys have shown that peanut butter is the favorite sandwich of school children. Beyond that, adults eat peanuts, peanut battet, and use peanut-based products as ingredients in hundreds of different kinds of dishes. Here is a merchandising guide that provides a number of suggestions for incorporating peanut products in the food service menu.

2996-73
THE RAISIN REVIEW.
Food Serv 35 (12): 30-31. Dec 1973.
389.2538 F732
Cookery, Cooking techniques, Food preparation, quantity, Ingredients, Menu planning, Merchandising, Raisins, Recipes.
Abstract: Raisins are delicious eaten by themselves, but they are also one of the most versitile fruit ingredients for dishes of all kinds. This article presents several ways to use raisins in preparing salads, sandwiches, relishes, desserts, and other items. Tips are given for the care and handling of raisins and descriptions of the various types of raisins are provided. Raisin recipes can be ordered from the publisher.

2997-73
SCHOOL FEEDING: AN EVOLVING CONCEPT.
Mary Ross, Lydia de Requef
Nutr Newslett 8 (3): 7-11. July/Sept 1970.
QP141.A1N8
Food programs, History, School food service.
Abstract: This paper summarizes the evolving concept of school feeding programs, initiated over a century ago to feed children from low-income homes, and continuing today in conjunction with nutrition education, as valuable tools for improving food habits and achieving better health, growth and development of children in developing countries. The various types of school feeding programs and the inherent problems involved in their organization, implementation and evaluation are described. The technical and financial problems which occur in implementing school feeding programs, and the assistance which bilateral and multilateral agencies can offer to encourage governments to initiate school feeding programs are discussed.

2998-73
SCHOOL FEEDING EFFECTIVENESS RESEARCH PROJECT; FINAL REPORT.
Rutgers, the State University, Dept. of Food Science
New Brunswick, N.J. 1 v. (unpaged). 1972.
TX361.C5R8 1972 FNB
Computer applications, Decision making, Food preparation and distribution systems, Food service management, Program evaluation, Research, School food service, Surveys, Systems approach.
U.S.D.A. contract 12-35-600-8 and OEO grant CG-2805 A/O.
Abstract: Rutgers University made a study of school food service systems using surveys and computer analysis of the data. The researchers found that political accepance of school feeding, including the lack of concrete data on the educational value of child feeding on performance, is currently the most limiting factor keeping school districts from participating in school lunch programs. The second most limiting factor is lack of necessary school management tools for selecting appropriate food service systems. Rutgers also discovered that the nutritional value and child acceptance of school food is always improved through the use of a nutrient standard based on the RDA. The Type A lunch definition is noticeably inadequate for fostering nutrition and acceptance. There has not been enough work done in gathering data for specification of a nutrient standard definition applicable to ready-to-eat foods. The USDA has regulatory authority to get this data rapidly, if it only will. In this respect, Rutgers sees a need for better cooperation among various USDA services.

2999-73
EAT NOT THIS FLESH; FOOD AVOIDANCES IN THE OLD WORLD.
Frederick J Simoons
Madison, Wis., University of Wisconsin Press 241 p. 1967.
GN407.S5 FNB
Beef, Cultural factors, Food restrictions, Food taboos, Foodways, History, Meat, Pork, Poultry.
Abstract: The author takes the viewpoint that feeding hungry people throughout the world necessitates changing people's present food habits. The book demonstrates how habits oppose reason in the choice of food. Examining specific cultural and religious food prejudices, the author traces the origin and spread of these prejudices throughout Africa, Asia, Europe, and the Pacific. Correlation is made between Western patterns of food avoidance as related to those of other Old World peoples.

3000-73
FOOD IN HISTORY.
Reay Tannahill
New York, Stein and Day 448 p. illus. [1973].
GT2850.T34
Foods, History.
Available from NAL. Bibliography: p. 399-414.

3001-73
TOMATO--THE VEGETABLE/FRUIT.
Givaudan Flavor (3): 3,5-6. 1973.
308.8 G44
Flavor, Flower, fruit vegetables, History, Plant sources of foods, Taste, Tomatoes.
Abstract: This article gives a history of the tomato-its cultivation and consumption by human beings--and a scientific analysis of the tomato's flavor.

3002-73
FOOD CRISIS '73: THE YEAR THE BOTTOM DROPPED OUT OF THE CORNUCOPIA.
Jane Wallace
Instit/vol Feeding 72 (11): 29-31. June 1, 1973.
TX820.I5 FNB
Consumer economics, Economics, Farm prices, Food cost, Food industry, Food prices, Food supply, United States.
Abstract: This article details the 1973 food crisis scenario from January to mid-May. The first rumblings were heard in 1972 with the extraordinary sale of wheat grain to the Soviet Union and the devalution of the dollar. This was followed by adverse weather conditions prohibiting normal grain harvesting as well as fall cultivation and fertilization of fields. From the beginning of 1973, things went from bad to worse in terms of weather, international economics, and depletion of energy resources within the U.S. and elsewhere. Labor costs, consumer boycotts, and government-imposed food price ceilings added to the confusion. Prognosis: "The lower food prices promised by the White House for late this summer or early this fall (1973) have little chance of materializing until much later--if at all.".

3003-73
THE WORLD: BARTERING AMERICA'S CORN-FED BEEF FOR IMPORTED EXTRAVAGANCES.
Instit/vol Feeding 72 (11): 34-35. June 1, 1973.
TX820.I5 FNB
Beef, Consumer economics, Economics, Exports, Food cost, Food prices, Food supply, Meat, United States.
Abstract: The United States is in a hard competitive battle to sell wheat, soybeans, and other farm products abroad for hard cash. Oil, in other words, can be bought with food. Agriculture is being asked to plug the dollar gap in the U.S. balance of payments deficit. This article details the reasons for this economic situation and describes how it affects the food service industry-especially in relation to beef.

3004-73
ENERGY 'BROWNOUT' HITS THE FOODSERVICE BUSINESS.
Gene Yetter
Fast Food 72 (5): 130,132,136,256. May 1973.
389.2538 F82 FNB
Energy crisis, Environmental factors, Food service industry, United States.
Abstract: This article discusses the problems of the energy cirsis on a nationwide basis in relation to the foodservice industry's needs.

3005-73
YOGURT: NEW LIFE FOR AN OLD PRODUCT.
Givaudan Flavor (3): 1-2,4,8. 1973.
308.8 G44
Flavor, Flavorings, Food preferences, Food processing, History, Milk products, Protein foods, Yoghurt.
Abstract: Yogurt is an ancient food that until recently was considered a fetish of the health food devotees. As the public has become more aware of the high nutritional value of yogurt, and as grocery stores have begun to offer yogurt in a wide variety of flavors, its popularity has increased enormously. This article explains the varieties of yogurt, how yogurt is made, how it is flavored, and how it can be used as a base or an ingredient in cooking.

Food Standards and Legislation

3006-73
A.DA. PRESIDENT TESTIFIES ON CHILD NUTRITION EDUCATION ACT OF 1973.
J Am Diet Assoc 63 (3): 280,282,287. Sept 1973.
389.8 AM34
American Dietetic Association, Child nutrition programs, Hearings, Legislation.
Abstract: This article is a transcript of the testimony given by Isabelle A. Hallahan, President of the American Dietic Association, before the General Subcommittee on Education of the House of Representatives Committee on Education and Labor in support of the Child Nutrition Act of 1973.

3007-73
FACTORS AFFECTING QUALITY OF FROZEN PREPARED FOOD PRODUCTS.
American Society for Hospital Food Service Administrators of the American Hospital Association
Chicago, Ill. 25 p. 1972.
TX828.A4 F&N
Food handling, Food packaging, Food preservation, Food quality, Food standards and legislation, Frozen foods, Nutritional quality, Prepared foods, Quality control.
Abstract: Many factors affect the quality of frozen prepared food products from point of manufacturer to final service. There should be a nationwide standard for dating and coding of food products, as well as standardization of container sizes. Labels should provide more information as to nutrient composition, handling, reconstitution, and quality control. Two meetings were held in 1972 to discuss standardization problems. One group concluded that the 5 most important unresolved problems were quality control, nutrient data source, processors' communication, pricing, and variety. The other group recommended that a committee representing food manufacturers, food service administrators, dietitians, and health care administrators begin work immediately on standards for frozen entrees.

3008-73
NUTRITION LABELS: A GREAT LEAP FORWARD.
Arletta Beloian
FDA Consumer 7 (7): 10-16. Sept 1973.
TX335.F6 F&N
Adults, Consumer education, Food and Drug Administration, Micronutrients, Nutritional labeling, Proteins, Recommended Dietary Allowances.
Abstract: The consumer and the cook--everyone who buys packaged foods--will find the information in this article on the new requirements for giving nutritional facts on labels of use. The article outlines what sort of information labels on various kinds of foodstuffs are expected to contain, what kinds of foods may be excepted from labeling requirements, what claims may not be made on labels, why the information is broken down into macro- and micronutrients, and explains with the aid of tables the differences between recommended dietary allowances and minimum daily requirements. There is a section which explains briefly differences in protein quality, and how the labels list it.

3009-73
MICRONUTRIENT CONSIDERATIONS IN NUTRIENT LABELING.
B Borenstein
Food Technol 27 (6): 32-34. June 1973.
389.8 F7398
Micronutrients, Nutrient values, Nutritional labeling, Vitamins.
Based on a paper presented at the Western Food Industry Conference, University of California, Davis, March 28, 1973.
Abstract: The author stresses that accurate micronutrient labeling of foods requires careful advance planning in order to obtain significant analytical data. Problems may arise because of the poor accuracy of vitamin analyses at low levels and differences in stability of vitamins during food storage.

3010-73
FOOD LABELING AND THE MARKETING OF NUTRITION.
Jacque Boyd
J Home Econ 65 (5): 20-24. May 1973.
321.8 J82
Consumer education, Food and Drug Administration, Government role, Home economists, Legislation, Marketing, Nutrient content determination, Nutritional labeling, Recommended Dietary Allowances.
Abstract: For the use of home economists who will be guiding consumers in the use of nutritional labeling, this article presents an interview with Ogden Johnson of the FDA Bureau of Foods. Johnson answers several of the pressing questions raised by home economists with regard to consumer education, the FDA versus the MDR, enforcement of labeling regulations, special dietary supplements, artificial flavors and imitation products, and the home economist's role in consumer education.

3011-73
WHAT YOU SHOULD KNOW ABOUT NUTRITIONAL LABELING.
Marie A Ekvall
What's New Home Econ 37 (6): 54-57. Sept 1973.
321.8 W5
Consumer education, Food and Drug Administration, Home economics education, Nutrition education, Nutritional labeling, Recommended Dietary Allowances, Teaching.
Abstract: This article explains the FDA nutrient labeling regulations, their purposes, and how they will aid consumers in selecting nutritious foods and preparing well-balanced meals. A special section for home economics and nutrition teachers offers suggested activities for teaching students about nutrient labeling.

3012-73
EXECUTIVE DIRECTOR'S AWARD GOES TO SENATOR HUMPHREY.
Sch Foodserv J 27 (4): 14. Apr 1973.
389.8 SCH6
Awards, Child nutrition programs.
Abstract: Senator Humphrey is the second member of Congress to win this award from the American School Food Service Association.

3013-73
US RDA DOESN'T MEET POPULATION NEEDS.
Lloyd J Filer
Food Prod Dev 7 (4): 103-105. May 1973.
HD9000.1.F64
Legislation, Nutrient intake, Nutrition policy, Nutritional labeling, Nutritional status, Population trends, Recommended Dietary Allowances.
Abstract: In this article, a member of the RDA Committee of the Food and Nutrition Board airs his concerns about nutritional labeling. He is dissatisfied with the failure of the FDA to recognize the infant as a special age category whose RDA cannot be lumped together with all children under 4 years of age, as is presently the case. Under the present RDA ruling, infants will be more overloaded with calcium, phosphorus, and other nutrients than they already are. The author further argues that the proposed RDA will not improve the consumer's ability to select foods on a more informed basis. Even if foods are wisely selected, diets from a variety of foods seem destined to fall short of the RDA for some nutrients. The proposed RDA will result in underdeclaration of nutrients, thereby aggravating the situation. The MDR, says this author, was a more realistic yardstick for nutrient intake.

3014-73
MODIFIED FOOD STARCHES FOR USE IN INFANT FOODS.
Lloyd J Jr Filer
Nutr Rev 29 (3): 55-59. Mar 1973.
389.8 N953
Food industry, Food safety, Infant feeding, Professional education, Starch.
Abstract: This article for the professional nutritionist summarizes the major findings of a Subcommittee of the National Research Council Food Protection Committee oathe safety and suitability of certain substances in baby foods. In question are natural and chemically altered starches. Studies on the effects of a number of these compounds on children are reviewed. The report concludes that, since there is no apparent or at most minimal risk in feeding these substances, those proven safe may continue to be allowed provided regulations limiting modification are followed.

3015-73
THERE OUGHT TO BE LAWS AGAINST THE LAWS.
Philip B Fitzell
Fast Food 72 (5): 152,154,156,158,160. May 1973.
389.2538 F82
Economic influences, Food service industry, Legislation, Price controls, Taxes, United States, Wages.
Abstract: This article discusses the major happenings in the U.S. Economy and in Congress which are heavily affecting foodservice industry operations. Topics include price controls, the minimum wage bill, pension reform, and tax reform.

3016-73
FOOD LABELING (MOTION PICTURE).
Chicago, Ill., Journal Films 1 reel, 16mm, sd, col, 11 min. 1973.
HF5773.L3P6 F&N AV
Consumer education, Food additives, Food standards and legislation, Labeling, Nutrient content determination, Nutrient requirements, Nutritional labeling, Recommended Dietary Allowances.
With suggested discussion questions and student activities.
Abstract: Walk into any supermarket or restaurant and you can see that food is not sold and eaten merely for the purpose of alleviating hunger. Food choices are based on complex cultural, psychological, and physical needs. This means that the foods we eat are not necessarily those that are best for us. This motion picture recommends that everyone carefully assess their own food and nutritional requirements, and then buy foods that meet those requirements. By checking foods labels, consumers will find information on ingredients, nutrients, flavorings, preservatives or non-food additives such as colorings, vitamin and mineral analysis, and (especially on dietetic foods) the number of calories per serving.

3017-73
FOOD REGULATIONS, NUTRITION & NUTRITION LABELING.
Sherwin Gardner
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 34-38. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Consumer education, Food selection, Food standards and legislation, Nutrient quality determination, Nutrient standards, Nutritional labeling, Nutritional quality, School lunch programs.
Abstract: If child nutrition programs are to be worthwhile, they must (obviously) provide adequate nutrition. The technology of food processing has made the selecting of foods of known nutritional content more complex. The new FDA nutritional labeling regulations are intended to help consumers sort out the nutritious foods from the nutritionally worthless. All school food service directors and personnel must learn to read the new labels and determine which foods are the best nutritional buy. School food people should keep a close eye on the labels of available products so as to be aware of new and more nutritious foods and the possible nutritional down-grading of foods presently in use.

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3018-73
A GUIDE TO THE SIDE OF THE BOX; FOOD LABELING EXPLAINED.
General Mills, inc.,ONutrition Service
Minneapolis, General Mills 1 p. [n.d.].
TX535.G4 F&N (Nutrition and your family)
Adults, Basic nutrition facts, Labeling, Minimum Daily Requirements, Nutritional labeling, Recommended Dietary Allowances.
Abstract: This little folder tells the lay adult what the labels on food packages are required by law to tell him. They include ingredients, net weight, and name and address of the manufacturer. Also explained are the special dietary information about Minimum Daily Requirements and Recommended Dietary Allowances. The main nutrients and their roles are described in encapsulated form.

3019-73
FOOD ADDITIVES.
Richard L Hall
Nutr Today 8 (4): 20-28. July/aug 1973.
RA784.N8
Additives and adulterants, Costs, Food preservation, Food safety, Professional education, Sugar.
Abstract: This review article for the physician and other health professionals discusses the safety and possible dangers to health of both naturally occurring and technologically introduced additives in foods. The author points out that, without such additives, far more time would be needed to obtain and prepare foods. The article presents graphs and tables of amounts of additives each of us consumes yearly, their cost to us, and a list of those substances generally recognized as safe classified by their effect on the food. The most common food additive is sugar.

3020-73
THE OBLIGATIONS IMPOSED BY CURRENT REGULATORY REPLICATIONS.
Terrance Hanold
Food Prod Dev 7 (9): 30 32, 34. Nov 1973.
HD9000.1.F64
Advertising, Consumer protection, Food processing, Food safety, Nutritional labeling, Toxicity.
Abstract: Present regulations applying to processed food are reviewed for the food industry by one of its members, in this article which should be of interest to professional nutrition educators. All ingredients of a food product need to be determined and listed. Bacteria and other toxin-producing organisms must be controlled. Labels must indicate the nutrients within, as well as giving weight and identity of contents, and complying with the regulations on flavor designation, imitation foods and open dating. It is expected that food advertising will also be subject to regulations in the future. All these regulations are intended to protect the consumer. One of their effects is to raise the price of food.

3021-73
HOW CAN THE FOODSERVICE OPERATOR COPE WITH OSHA?
Fast Food 72 (5): 144,146,148. May 1973.
389.2538 F82
Food service workers, Health, Legislation, Safety, Standards, Supervisors.
Abstract: This article discusses the various aspects of the Occupational Safety and Health Act of 1971, and the responsibilities foodservice operators have in complying with this act.

3022-73
WHAT IS THE RETURN ON INVESTMENT FOR NUTRIENT LABELING?
Lawrence E Klinger
Food Prod Dev 7 (5): 79-80. June 1973.
HD9000.1.F64
Consumer education, Food and Drug Administration, Food industry, Nutrient content determination, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
Abstract: Will it be worth it for food manufacturers to make the investment in nutritional labeling? in the short-term, the return on investment will be small. Consumers will have more confidence in food products with nutritional content labels, but most consumers will not know how to use this new information in preparing a well-balanced menu. Manufacturers will have high added expense in the short-term, but they should take advantage of improved consumer confidence in their products. In the long-term, consumers will come to expect nutrient labeling on all products. Confidence in specific products, therefore, will not be based on the existence of a label. Costs for the manufacturer will decrease, however; and the outlook for his products should be good if they are nutritionally sound. Consumers will certainly benefit by nutritional labeling when proper nutrition educational programs are begun and when modifications are made in the FDA regulation to allow participation by virtually all food processors.

3023-73
CHILD NUTRITION IN ACTION.
Richard Lyng
Agric Mark 16 [1]: 2-3. Jan 1971.
A280.38 AG8
Child nutrition programs, Conferences, Financial support, Legislation, School lunch programs.
The author is Assistant Secreatry of Agriculture.
Abstract: this paper concerns the recommendations from the panels of the White House Conference on Food, Nutrition and Health upon which Public Law 91-248 is based. Includ ed are the revisions of program regulations through which the new law is to be implemented, and a discussion of the increased funding which is to be available for school lunch programs.

3024-73
REVIEW OF THE REGULATIONS.
Richard E Lyng
Vend 25 (1): 41. Jan 1971.
HF5483.V4 F&N
Commercial food service, Federal aid, Legislation, School breakfast programs, School lunch programs.
Abstract: This article reviews the Federal regulations pertaining to participation of private foodservice companiesin the school lunch program, the special milk program, and the school breakfast program.

3025-73
FOOD ADDITIVES: WHAT THEY ARE/HOW THEY ARE USED.
Manufacturing Chemists' Association
Washington, D.C. 64 p. 1971.
TX533.A3M3 F&N
Consumer protection, Food additives, Food standards, Laws.
Abstract: This booklet gives information on food additives-their sources, why they are needed, methods for testing their safety, government regulations, and food standards. This will be useful to nutrition educators, mass communicators, interested consumers, and high school or college science classes.

3026-73
AMENDMENT 7 ONLY DARK SPOT ON FOOD SERVICE HORIZON.
Josephine Martin
Sch Bus Affairs 39 (1): 10-11. Jan 1973.
L11.S3 F&N
Child nutrition programs, Federal aid, Financial management, Government role, Laws, Legislation, School food service, State government, U.S. Dept. of Agriculture.
Abstract: Here is an explanation of recent child nutrition legislation (PL 92-433) as it theoretically should work under the Nixon administration's revenue sharing program. To take advantage of what the new legislation offers, the Food Service Management Committee of the Association of School Business Officials recommends three major changes in school food-service operations. (1) Extend food service to all schools presently without food service. (2) Determine ways to correlate nutrition education with school feeding. (3) Strengthen staffing patterns and qualifications for school food service personnel.

3027-73
NUTRIENT LABELING AND THE INDEPENDENT LABORATORY.
N H Mermelstein
Food Technol 27 (6): 42-44,46. June 1973.
389.8 F7398
Costs, Food analysis, Laboratories, Nutrient content determination, Nutritional labeling, Quality control.
Abstract: Now that the Food and Drug Administration's nutrient labeling regulations have been finalized, the food industry is settling down to determine whether and how to label their food products. Nutrient labeling, of course, requires nutrient analysis. Many food companies already have the manpower and laboratory capacity to do their own analyses. Others need to expand their staff or laboratory facilities. And yet others, perhaps most, will go to outside laboratories for their analyses. This article discusses the services of independent laboratories and their role in the area of nutrient labeling.

3028-73
NUTRITION LABELING; A SUMMARY AND EVALUATION.
Jerry L Moore, Pamela F Wendt
J Nutr Educ 5 (2): 121-125. Apr/June 1973.
TX341.J6
Adult nutrition education, Consumer education, Nutritional labeling, Professional education, Recommended Dietary Allowances.
Abstract: The authors of this article summarize and evaluate the recently published regulations for nutrition labeling of packaged foods in light of their compatibility with present and future nutrition education needs. Even to the uninitiated consumer the labels convey information regarding caloric content, making meaningful comparison possible. Nutrition educators can use labeling as a tool to inform consumers how to monitor their intake of specific nutrients and obtain balanced meals. The authors urge emphasis on balance of intake rather than preoccupation with meeting totally the Recommended Dietary Allowances for nutrients. An appendix discusses the headings, sequences and contents prescribed for including nutrition information provided voluntarily on mandatory package panels. For professional nutritionists.

3029-73
IT'S ON THE LABEL!
National Canners Association, Home Economics-Consumer Services
Washington, DC, National Canners Association 4 p. [n.d.].
TS196.6.N3 F&N
Consumer education, Food grades, Labeling.
Abstract: This leaflet is a useful teaching aid for students and homemakers who are learning about what to look for on a canned food label. Included are basic facts which must be on the label according to the Fair Packaging and Labeling Act. Some optional information, including grade labeling, is described.

3030-73
NUTRIENT LABELING: MYTHS ABOUT ANALYTICAL NEEDS.
Tamara Nemcik, E E Martin
Food Prod Dev 7 (6): 58,60. July-August 1973.
HD9000.1.F64
Consumer education, Consumer protection, Food analysis, Food and Drug Administration, Laboratories, Laws, Nutritional labeling.
Abstract: The FDA nutrient labeling regulations have generated much controversy within the food industry. Various misunderstandings and misconceptions have arisen, especially concerning analytical requirements. This article discusses seven of the most common misconceptions and gives explanations of the labeling regulations in order to dispel these misunderstandings.

3031-73
NEW REGULATIONS ON VITAMINS A AND D.
FDA Consumer 7 (8): 14-15. Oct 1973.
TX335.F6 F6N
Consumer education, Food and Drug Administration, Labeling, Legislation, Recommended Dietary Allowances, Vitamin A, Vitamin D.
Abstract: While the Recommended Dietary Allowances for vitamins A and D are sufficient to maintain good health in the average adult, vitamin A is often for sale in amounts up to 10 times that recommended, and vitamin D at as much as 60 times the recommendation. Because such levels can be dangerous if consumed frequently, the Food and Drug Administration is requiring more accurate labeling of products containing these vitamins, and establishing new limits on the amounts of these vitamins that can be sold. These regulations are designed to help the consumer understand better how to use these vitamins. Some symptoms of excessive use are described.

3032-73
NEW FOOD REGULATIONS MAKE STRANGE BEDFELLOWS.
Colin Norman
Nutr Today 8 (5): 20-21. Sept/Oct 1973.
RA784.N8
Food and Drug Administration, Fortification, Health foods, Legislation, Vitamins.
Abstract: This article for the physician and other health professionals examines the regulations of the Food and Drug Administration which classify some vitamin supplements as food and some heavily fortified health foods as drugs, and the attitudes of the scientific community and consumer advocates toward this intent to limit sale of massive amounts of such items as vitamins A, C and D, except under prescriptions.

3033-73
NUTRIENT STANDARDS COMPETE WITH TYPE A.
Sch Foodserv J 27 (5): 47,49-52. May 1973.
389.8 SCH6
Computer applications, Menu planning, Nutrient content determination, Recipes, Type A lunch.
Abstract: This article describes a study done by Colorado State University for the development and evaluation of a nutrient standard menu planning technique which can be used as an alternative to the Type A lunch. The study involved phase I which focused on the analyzing of computer recipes into "bead units" of nutrient data. The "bead unit" data is manipulated on a simple abacus during menu planning. Phase II involved the analyzing of the menus of thirty menu planners from schools west of the Mississippi for "as planned" nutrient content. Following the analysis, menus in the schools were prepared with the new technique. Official conclusions from the study will be available at a later date.

3034-73
NUTRITION LABELING.
Nutr Rev 30 (11): 247-252. Nov 1972.
389.8 N953
Consumer education, Food standards and legislation, Nutrient content determination, Nutrient standards, Nutritional labeling, Recommended Dietary Allowances.
Abstract: The Food and Nutrition Board of the National Academy of Sciences established a committee to review the new FDA nutrient labeling regulations. Recommendations sent to the FDA Commissioner include the following: (1) A method must be devised to inform consumers of the nutrient content of raw, unprocessed, agricultural products in terms comparable to those proposed for packaged foods. (2) The Food and Nutrition Board's RDA for the reference man (aged 22-35 years) should be adopted as the current reference for nutritional labeling, with the addition of vitamin D level set at 400 I.U. (3) Voluntary labeling for general purpose foods should be limited to those nutrients for which RDA'S have been established. (4) For each class of food, a uniform amount that might reasonably be eaten at one time should be established. This amount should be called a "portion" (rather than a "serving") and should be expressed in common household measures.

3035-73
NUTRITIONAL LABELING.
Nutr Rev 31 (1): 36-39. Jan 1973.
389.8 N953
Consumer education, Food and Drug Administration, Government role, Legislation, Nutrition education, Nutritional labeling, Recommended Dietary Allowances.
Abstract: This article presents the basics of the new nutritional labeling regulations and outlines the information that the new labels will contain.

3036-73
CUTTINGS GIVE QUALITY GUIDELINE.
David Patton
U.S., Consumer and Marketing Service
Agric Mark 14 (10): 5. Oct 1969.
A280.38 AG8
Donated foods, Food distribution programs, Food packaging, Food purchasing, Food specifications, Government role, Quality control, USDA Consumer and Marketing Service.
Extract: Each year the U.S. Department of Agriculture's Consumer and Marketing Service purchases millions of pounds of canned, dried and dehydrated fruits and vegetables to distribute to schools. All fruit and vegetable purchases are first inspected for quality by C&MS Fruit and Vegetable Division inspectors at processing plants and warehouses to see that the products meet USDA'S specifications for such quality factors as color, appearance, texture and taste. The inspectors also check containers to insure they meet requirements for such specifications as vacuum, net and drained weight, and fill of container. Then officials review selected samples of what the trade calls a "cutting." cuttings provide a comparative display of products acquired by USDA from each of the various production areas. By tasting and visually comparing the products, the inspectors can tell if the fruits and vegetables will appeal to school children and are suitable for use in the ways intended.

3037-73
FDA REGULATIONS THAT AFFECT FOOD PACKAGING.
Stanley Sacharow
Food Prod Dev 4 (7): 58,60,62. Nov 1970.
HD9000.1.F64
Food additives, Food and Drug Administration, Food packaging, Legislation.
Abstract: This article discusses FDA regulations which affect food packaging. Emphases include the rules and regulations which govern the 1958 Food Additives Amendment, acceptable packaging materials, the definition of a food additive, manufacturing regulations, and future activity.

3038-73
SCHOOL VENDING AND THE LAW.
Vend 27 (7): 32. July 1973.
HF5483.V4 F6N
Contract feeding, Government role, Laws, Legal problems, School food service, U.S. Dept. of Agriculture, Vending firms.
Abstract: Contract food service firms who plan to get involved in school lunch programs should familiarize themselves thoroughly with the USDA rules and regulations governing school food service operations. Revised regulations were issued in 1973, at which time control of the school lunch program was moved from the federal level to state and local school board levels. The restrictions applicable to "competitive" food sales in schools are concerned with how the schools use their "profits" from these sales.

3039-73
THE ANTI-CONTRACT SCHOOL LUNCH BILL.
Marvin Spritzler
Vend 25 (9): 71. Sept 1971.
HF5483.V4 F6N
American School Food Service Association, Commercial food service, Contract feeding, Legislation, School lunch programs.
Abstract: This article discusses a bill proposed by the American School Food Service Association (ASFSA), which would once again exclude contractors from school foodservice. The author gives reasons as to the importance of contractors in meeting the rapidly-growing school foodservice needs.

3040-73
NEW STANDARDS FOR SCHOOL LUNCH.
Marvin Spritzler
Vend 25 (11): 54. Nov 1971.
HF5483.V4 F6N
Eligibility, Federal aid, Free lunches, National School Lunch Program, Reduced price school lunches, U.S. Dept. of Agriculture.
Abstract: This article discusses the USDA national income ceiling for use in determining eligibility for free or reduced price lunches, how it came about, and the problems it will create in the National School Lunch Program.

3041-73
THE FDA SELF-CERTIFICATION PROGRAM--IS IT FOR YOU?
Richard Stein
Food Prod Dev 4 (3): 54,58. May 1970.
HD9000.1.F64
Certification, Food and Drug Administration, Food industry, Quality control.
Abstract: This article discusses the FDA'S self-certification program, the reasons for self-certification, the procedures by which food companies may join and participate in this program, and the priorities involved concerning the quality assurance of sensitive foods.

3042-73
ARE WE ALLOWING FDA TO BECOME A LAW UNTO ITSELF?
Merrill S Thompson
Food Prod Dev 7 (5): 38,40,42,44. June 1973.
HD9000.1.F64
Food and Drug Administration, Food industry, Government role, Laws, Legal problems, Legislation, Nutritional labeling.

3043-73

Abstract: The author of this article argues that the FDA is taking to itself the prerogative of interpreting the law, and further, of creating new law. The nutrient labeling regulations published in January 1973 are, in the author's opinion, based upon an executive branch decision that they ought to be law. They are explained as the conclusions of the Food and Drug Commissioner expressed in official regulations which will have the same force and effect as if they were laws. The author goes on to explain the legislative limitations imposed on the FDA by Congress, shows how the FDA has successfully circumvented Congressional restrictions, and warns food manufacturers of the risks involved in such executive branch regulation of their industry. "it is imperative that we re-establish a system of laws having a firm legal foundation and consisting of requirements which are clear enough in application to permit intelligent self-regulation. If judicial review is necessary, the FDA, industry, and consumers should join in seeing that the needed judicial review occurs promptly, in the public interest.".

3043-73
COMPILATION OF STATUTES RELATING TO SOIL CONSERVATION, ACREAGE DIVERSION, MARKETING QUOTAS AND ALLOTMENTS, WHEAT CERTIFICATES, COMMODITY CREDIT CORPORATION, PRICE SUPPORT, PUBLIC LAW 480, EXPORT AND SURPLUS REMOVAL, CROP INSURANCE, SUGAR PAYMENTS AND QUOTAS, MARKETING AGREEMENTS AND ORDERS, SCHOOL LUNCH, CHILD NUTRITION, FOOD STAMP, AND RELATED STATUTES AS OF JANUARY 1, 1967. Rev. ed.
U.S., Agricultural Stabilization And Conservation Service
Washington, D.C. 429 p. 1967.
1AG84Ah (U.S. Agricultural Stabilization and Conservation Service. Agriculture handbook no. 327)
Child nutrition programs, Federal aid, Government role, Laws, Legislation, National School Lunch Program, U.S. Dept. of Agriculture.
Abstract: This book contains verbatim transcripts of the laws and enabling legislation with respect to a number of working U.S. Agricultural assistance programs. Regarding child nutrition, both the National School Lunch Act and the Child Nutrition Act of 1966 are reprinted here.

3044-73
SCHOOL LUNCH AND CHILD NUTRITION PROGRAMS: HEARINGS BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, NINETY-FIRST CONGRESS, FIRST SESSION ON S. 2152, S. 2548, S. 2595, H.R. 515, AND H.R. 11651; SEPTEMBER 29, 30, AND OCTOBER 1, 1969.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 267 p. 1969.
RJ206.A2U5
Child nutrition programs, Federal aid, Government role, Hearings, Legislation, National School Lunch Program.
Abstract: This is a copy of the official verbatim transcript of the United States Senate hearings relative to a series of proposed Senate and House bills to amend the National School Lunch Act and the Child Nutrition Act of 1966.

3045-73
SPECIAL SCHOOL MILK PROGRAM: HEARING BEFORE A SUBCOMMITTEE OOF THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON S. 2921, MAY 12, 1966.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 63 p. 1966.
LB3479.U52 1966a
Federal aid, Government role, Hearings, Legislation, Milk programs.
Abstract: This is a copy of the official verbatim transcript of the second session of Senate subcommittee hearings relative to a proposed Senate bill that would establish a special milk program for children.

3046-73
SCHOOL MILK AND SCHOOL BREAKFAST PROGRAMS: HEARING BEFORE THE COMMITTEE ON AGRICULTURE AND FORESTRY, UNITED STATES SENATE, EIGHTY-NINTH CONGRESS, SECOND SESSION ON S. 3467, JUNE 21, 1966.
U.S., Congress, Senate, Committee on Agriculture and Forestry
Washington, D.C. 51 p. 1966.
LB3479.U52 1966
Federal aid, Government role, Hearings, Legislation, Milk programs, National School Breakfast Program.
Abstract: This is a copy of the official verbatim transcript of the second session of Senate hearings relative to a proposed Senate bill that would amend the already amended National School Lunch Act to strengthen and expand food service and milk programs for children.

3047-73
PUBLIC LAW 88-525, 88TH CONGRESS, H.R. 10222.
U.S., Congress, House
Washington, D.C. 8 p. 1964.
HD9000.7.U5 1964
Federal government, Financial support, Food stamp programs, Laws, Legislation.
Extract: An act to strengthen the agricultural economy; to help to achieve a fuller and more effective use of food abundances; to provide for improved levels of nutrition among low-income households through a cooperative federal-state program of food assistance to be operated through normal channels of trade; and for other purposes.

3048-73
EGG GRADES: A MATTER OF QUALITY (MOTION PICTURE).
U.S., Dept. of Agriculture
Washington, D.C. 1 reel, 16mm, sd, col, 12 min. [n.d.].
TX556.E4U5 F&N AV
Animal sources of food, Eggs, Food grades, Food industry, Food inspection regulations, Marketing, Quality control, U.S. Dept. of Agriculture.
Abstract: How do the best eggs get from the hen to the consumer's shopping basket? this film presents the workings of a modern egg farm from hen production, hen laying cycles, and hen feeding to the mechanized gathering and sorting of eggs. Once eggs are gathered, the broken ones are discarded and the rest are washed. Mass candling eliminates more eggs due to exterior or interior defects, and the the eggs are separated by size (jumbo, extra large, large, medium, small, and pee wee). Next, the eggs are packed and held in refrigerated buildings until shipment. USDA graders then inspect the eggs by candling to make sure they meet grade quality standards. Grades AA and A indicate high-standing yolks and non-runny whites (best for frying, poaching, etc.). Grade B indicates flatter yolks and whites that spread out more. Grade B eggs are usually shipped to food manufacturers for making mayonnaise, dehydrated eggs, and other processed food items.

3049-73
USDA GRADE STANDARDS FOR FOOD; HOW THEY ARE DEVELOPED AND USED.
U.S., Dept. of Agriculture, Agricultural Marketing Service
Washington, GPO 22 p. Jan 1973.
TX537.U52 F&N
Adults, Consumer education, Food grades, Food standards and legislation.
Abstract: This pamphlet describes for lay as well as professional people why and how the USDA grades for certain foods were adopted, and what they are. Actual grade descriptions for the foods are available in separate publications.

3050-73
WE WANT YOU TO KNOW WHAT WE KNOW ABOUT NUTRITION LABELS ON FOOD.
U.S., Food and Drug Administration
Washington, GPO 1 p. 1973.
TX335.U522 F&N
Adults, Consumer education, Labeling, Nutritional labeling, Recommended Dietary Allowances.
Abstract: This folder explains what nutritional information the consumer can expect to find in packaged food she buys as required by the Food and Drug Administration program. The folder tells how to read the labels, gives metric equivalents for pounds and ounces, and lists the U.S. Recommended Daily Allowances for 20 nutrients.

3051-73
WE WANT YOU TO KNOW ABOUT LABELS ON FOOD.
U.S., Food and Drug Administration
Washington, GPO 1 p. 1973.
TX335.U52 F&N
Adults, Consumer education, Labeling.
Abstract: The kind of information the consumer can expect to learn from labels on foods is presented in this folder. This includes basic information, grade, flavor, and nutritional information.

3052-73
METRIC MEASURES ON NUTRITION LABELS.
U.S., Food and Drug Administration
Rockville, Md., U.S. Public Health Service 1 p. 1973.
RA11.B15U5 F&N
Adults, Food and Drug Administration, Metric system, Nutritional labeling.
Abstract: Since the labels currently required by law on foods give all units of measure in the metric system, the Food and Drug Administration has presented in this flyer those more commonly encountered along with their English equivalents for the benefit of the consumer. Could be used to help teach children in grades 7-12 conversions to the metric system.

3053-73
NUTRITION LABELS AND THE U.S. RDA.
U.S., Food and Drug Administration
Rockville, Md., U.S. Public Health Service 2 p. 1973.
RA11.B15U5 F&N
Adults, Food and Drug Administration, Nutritional labeling, Recommended Dietary Allowances.
Abstract: What the RDA'DS (Recommended Dietary Allowances) are, and how the relate to the new Food and Drug Administration labeling requirements is outlined for the consumer in this brief flyer. Tables present RDA'DS for adults and children under 4 years for 20 nutrients, and recommended allowances for labeling 19 vitamin and mineral supplements.

3054-73
FEDERAL FUNDS FOR DAY CARE PROJECTS. Rev.
U.S., Women's Bureau
Washington, D.C. 91 p. 1972.
HV854.U55 1972 F&N (U.S. Women's Bureau. Pamphlet 14)
Day care programs, Day care services, Federal aid, Financial support, Government role, Legislation.
Abstract: This booklet identifies and describes the enabling legislation, funding capability, and eligibility requirements of various federal day care programs within the Departments of

Labor, Agriculture, and Health, Education, and Welfare, as well as the Small Business Administration, the Office of Economic Opportunity, and the Appalachian Regional Commission.

3055-73
USDA ISSUES NEW REGULATIONS GOVERNING FREE AND REDUCED-PRICE SCHOOL LUNCH.
Sch Lunch J 23 (2): 34. Feb 1969.
389.8 SCH6
Federal aid, Free lunches, Government role, Laws, Legislation, National School Lunch Program, Reduced price school lunches, State government, U.S. Dept. of Agriculture.
Abstract: This article presents the October, 1968 USDA regulations for implementing the amendment to the National School Lunch Act requiring that meals meeting established nutritional standards be served free or at reduced cost to children who, as determined by local school authorities, are unable to pay the full cost. The amendment stipulates further that no physical segregation or any other discrimination against any child be made because of his or her inability to pay.

3056-73
VITAMINS, MINERALS, AND FDA.
FDA Consumer 7 (7): 18-19. Sept 1973.
TX335.F6 F&N
Adults, Consumer education, Food and Drug Administration, Labeling, Minerals, Recommended Dietary Allowances, Vitamins.
Abstract: The consumer who wishes to understand better the present regulations of the Food and Drug Administration concerning vitamins, minerals and food supplements which can be sold may find answers to his questions in this article. Labeling is now based on the U.S. recommended dietary allowances. Products supplemented with up to 50% to 150% of the RDA are categorized as dietary supplements, and those supplemented with more than 150% are defined by the FDA as drugs. The reasoning behind these regulations is discussed, and some of the adverse effects of large doses of vitamins and minerals are noted.

3057-73
NUTRASCAPE.
Philip L White
Food Prod Dev 7 (4): 65-66,68. May 1973.
HD9000.1.F64
Consumer education, Food and Drug Administration, Food packaging, Labeling, Laws, Nutrition education, Nutritional labeling.
Abstract: The present nutritional labeling scene is a confusing one. Everyone seems to think nutritional labeling is a good idea, but no one can agree on how to label, what to label, or who is responsible for labeling. Present government labeling regulations cover a wide range of nutrients in foods and classes of foods. What use can consumers make of nutritional labeling at the present state of general nutritional knowledge? plans for appropriate consumer education programs should begin immediately. Helping consumers make the best use of nutrient information as they assemble nourishing meals should be the basis for any program of nutrition education. And while nutrient labeling should support these programs, the programs themselves should not depend on nutrient labeling for their existence. Consumers need a thorough education in nutrients and nutritional principles--a program of far broader scope than simply learning to read the contents of a label.

3058-73
THE PROPOSED INCREASE IN THE IRON FORTIFICATION OF WHEAT PRODUCTS.
Maxwell M Wintrobe
Nutr Today 8 (6): 18-20. Nov/Dec 1973.
RA784.N8
Breads, Cancer, Fortification, Iron, Iron-deficiency anemia, Wheat.
Abstract: On April 15, 1974, the levels of iron found in wheat in bread products will be significantly raised. Although there has been some work done on the need for more iron in the diet, and the rate of absorption of iron fortification, according to Dr. Wintrobe there is a definite need for more studies. We still don't know if the presence of large amounts of iron in the diet would prove harmful. Since the fortification will be universal, Dr. Wintrobe feels those people (women who are menstruating or pregnant) who need iron the most, do not eat bread, while men, who for the most part do not need the added iron, do consume larger amounts of breads.

3059-73
FDA'S OMNIBUS LABELING PROPOSALS - AN OVERVIEW.
Virgil O Wodicka
Food Technol 27 (4): 54,56. Apr 1973.
389.8 F7398
Food and Drug Administration, Food standards and legislation, Labeling, Nutritional labeling.
Abstract: On January 19, 1973, the Food and Drug Administration published in the Federal Register twelve food labeling actions. This article describes how the twelve actions are related.

Management and Administration

3060-73
ACCOUNTING MADE EASY.
Food Nutr 3 (4): 6-7. Aug 1973.
aTX341.F615
Accounting, Bookkeeping, Economics, Money management, School food service.
Abstract: This article tells of a new booklet sponsored by the Food and Nutrition Service that aims at helping school food services keep their books in order. Titled "School Food Service Financial Management Handbook for Uniform Accounting. " it is a handy reference guide to proven and approved ways of tackling accounting problems.

3061-73
MANAGEMENT BY OBJECTIVES: THE TASK UNIT.
Frederick B Ackermann, John M Welch
Cornell Hotel and Restaurant Admin Quarterly 14 (1): 41-46. May 1973.
TX901.C67 F&N
Food service industry, Food service management, Food service workers, Management education, Objectives, On the job training, Organization, Personnel management.
Abstract: John M. Welch published a monograph entitled "A Task Unit Concept for On-the-Job Training in Food Service." The idea is to program each food service function so specifically that workers can have no doubt about what they are supposed to do, why they are supposed to do it, how they are supposed to do it, when they are supposed to do it, and who is supposed to do it, and what equipment he is supposed to do it with. Each level of management is responsible for a certain type of objective. Executive management deals with total organization and program objectives; supervisors with project objectives; and workers with task objectives. Every task is spelled out in minute detail, leaving nothing to the imagination or enterprise of the worker involved. It is a task-oriented philosophy of management that seems to view the worker merely as an efficient component of a large organizational machine.

3062-73
PROFESSIONAL MANAGEMENT; NEW CONCEPTS AND PROVEN PRACTICES.
Louis A Allen
New York, McGraw-Hill 236 p. [c1973].
HD31.A4
Applied learning, Decision making, Industrial relations, Leadership, Management development, Management education, Motivation, Organization, Personnel management.
Bibliography: p. 224-227.
Abstract: This guidebook for managers presents the essentials of good management practice, including effective concepts, principles, and techniques currently in use. The contents are arranged as a taxonomy of management work in which technical working vocabulary is related to familiar, precisely defined management terms. The book outlines specific methods by which theory can be put into practice on the job.

3063-73
SCHOOL VENDING IS DIFFERENT.
Fred Amann
Vend 25 (1): 45-47. Jan 1971.
HF5483.V4 F&N
School food service, Vending machines.
Abstract: This article describes the problems and challenges involved in vending foodservice in junior highs and high schools.

3064-73
PERFORMANCE RATINGS FOR FOOD SERVICE SUPERVISORS.
American Dietetic Association
Chicago, American Dietetic Assoc. 45-49 p. [n.d.].
HF5549.5.P4P4 F&N
American Dietetic Association, Dietitians, Evaluation, Food service supervisors, Food service training, Performance criteria.
Abstract: This 4-page excerpt from the American Dietetic Association's book entitled "Performance -ratings for Food /service Supervisors" presents the evaluation form to be used by dietitians in rating the performance of food service supervisor trainees.

3065-73
SCHOOL LUNCH MEANS GOOD NUTRITION.
American School Food Service Association
Denver, American School Food Service Assn. 6 panel foldout. [n.d.].
TX357.A48 F&N
Dietary standards, Nutrient values, School lunch.
Abstract: A folder for parents explaining school lunch and emphasizing its benefits--education, nutrition and economics.

3066-73

A chart lists the main nutrients, their functions and sources. The ASFSA is discussed.

3066-73
DO YOU KNOW A CLASSROOM WHEN YOU SEE IT?
American School Food Service Association
Denver, American School Food Service Assn. leaflet, 6 panel foldout. [n.d.].
TX945.5.S35A48 F&N
Administrator education, Food habits, Parent education, School lunch.
Abstract: A leaflet explaining the use of a school lunch room as a "laboratory" to help form and change food habits of children.

3067-73
QUALITY IN WORK: HUMAN RESOURCES DEVELOPMENT--A KEY TO PRODUCTIVITY.
American Society for Training and Development
Madison, Wisc. 1 v. (unpaged). 1973.
HF5549.A42 F&N
Change agents, Job satisfaction, Management education, Personnel management, Productivity, Program evaluation, Program planning, Training.
Abstract: This booklet is a promotional piece for the American Society of Training and Development. It encourages organizations to make use of the Society's members whin hiring training personnel and consultants. It also gives management some basic facts as to what management development is and what it can do for a company or other organization.

3068-73
THE COMPUTER & HOW TO AFFORD IT.
Janet Andrews
Food Mgt 8 (8): 46-49. Aug 1973.
TX943.F6 F&N
Computer applications, Computers, Cost effectiveness, Financial management, Food service management, Operating expenses.
Abstract: Some food service operations can profitably make use of computer systems, and others cannot. The process of deciding whether of not to use a computer should include four steps: (1) define the problems for which computer applications might be effective; (2) list all alternate potential solutions; (3) analyze each possible solution for effectiveness and cost; and (4) decide on the best solution.

3069-73
PLANNING: PLANNING A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM.
Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 38-47. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Organization, School food service.
Abstract: system for planning and considerations listed for installation of centralized school food service systems.

3070-73
IS YOUR OLD KITCHEN COSTING YOU MONEY?
Arthur C Avery
Cooking for Profit 39 (230): 37-40,66,68,70. Feb 1970.
TX901.C6
Cost effectiveness, Facilities planning and layout, Food service workers, Kitchens, Man-machine relationships, Productivity, Time/motion studies.
Abstract: This article discusses the concept of man-machine interaction as a measure of the productivity of kitchen workers. A study was carried out using three different kitchen layouts (Plans A, B, and C) to assess the amount of walking required by the workers in order to fulfill their daily duties. Plan C, based on time and motion studies required less walking, produced the greatest man-machine interaction, and resulted in the greatest cost savings.

3071-73
MR. MANAGER, YOU'RE FIRED!
Merrill Baker
Cooking for Profit 40 (269): 50,52-53,58. May 1973.
TX901.C6 F&N
Administrator role, Communication skills, Conflict, Industrial relations, Management, Management development, Personnel management, Psychological aspects.
Abstract: Any organization houses a wide variety of personalities. It is top management's job to cope with these diverse types of people and encourage them to make contributions to the organization. This cannot be done if top management insists on lock-step work methods and unquestioning obedience. Executives must "come down off their high horse" and make themselves accessible to middle and line manager's. They must put into practice new methods of management that will allow for a free and productive exchange of ideas among staff members. Many such useful practices are described in this article.

3072-73
THE COMPUTER & THE PIONEERS.
Joseph L Balintfy, Aimee N Moore
Food Mgt 8 (8): 64-66. Aug 1973.
TX943.F6 F&N
Computer applications, Computers, Data processing, Food service management, History, Institutional feeding.
Abstract: Since the advent and development of the computer, data processing methods have been applied to almost every field of knowledge. Joseph L. Balintfy, Professor of Operations Research at the University of Massachusetts, and Aimee N. Moore of the University of Missouri Medical Center have made irreplaceable contributions to opening and expanding computer science for use by food management personnel in hospitals, nursing homes, schools, colleges, and contract service operations.

3073-73
CAN WE EVALUATE TRAINING EXPENDITURES?
James E Barrett
Training in Business and Industry 7 (1): 40-43,55. Jan 1970.
HF1101.T7
Cost effectiveness, Evaluation, Management, Training.
Abstract: This article discusses the evaluation of trainingexpense from a general management point of view. The author details the key functions of an organization and the jobs within it, the relationship of productivity to training, the types and characteristics of training, and results versus value.

3074-73
ARE YOU MANAGEMENT KNOWLEDGEABLE?
Wade Bash
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 49-58. 22 june/3 july, 1970.
LB3479.05039 F&N
Management, School food service, School lunch.
Abstract: This paper discusses management, particularly in relation to school food service. Topics covered include the political importance of food today, the four concepts of human activity which are encompassed in a good system of management, developing a management philosophy, and immediate problems in school food service. A handout concerning implementation of a Type A school lunch program to provide controlled choices is included.

3075-73
CHILDREN ACCEPT FISH-BASED SCHOOL LUNCH ENTREES.
Betty L Beach, Mary Jo Hitchcock, Grayce E Goertz
Food Prod Dev 7 (7): 104, 106, 110. Sept 1973.
HD9000.1.F64
Fish, Flavor, Recipes, School lunch programs, Taste panels, Tennessee.
Abstract: Five different types of fish, prepared in variousways, were served to 5,600 children in type A school lunch programs in Tennessee. Attractive names were given to entrees, and adult encouragement in trying new dishes was utilized. The children, ranging in age from six to twelve, were asked to note their reaction to meals by marking a facial hedonic card. All of the fish entrees tested showed better than 50, acceptance with the exception of jellied tuna salad. Tables are included which present average ratings for each recipe. Results of the study indicate that high-protein, low-cost fish entrees can be used more extensively in school lunch programs.

3076-73
GAMES PEOPLE PLAY; THE PSYCHOLOGY OF HUMAN RELATIONSHIPS.
Eric Berne
New York, Grove Press 192 p. illus. [1964].
HM291.B4 F&N
Behavior, Communication (Thought transfer), Game theory, Group dynamics, Human relations, Nonverbal communication, Psychiatry, Psychology.
Includes bibliographies.
Abstract: Interpersonal relationships are complex and shifting phenomena, differing between various persons at different times and for different reasons. Psychologists have discovered that people's subconscious motivations for acting or reacting in certain ways are often surprisingly at variance with their objective explanations of their own behavior. As the author states: "Most people, in most of their family and business relationships, are constantly playing games with each other. What's more, they are striving--often unconsciously--for an emotional 'payoff' which is startingly different from what they might rationally expect to get from winning or losing their game." the author, an expert in transactional analysis, has been able through group therapy to unravel the games people play and their reasons for playing them. [illegible] humorously explains 120 of the more common psychological games people indulge in, and then describes an "anti-game" with which one can liberate oneself from game-playing.

3077-73
BIG CITY CRISIS - NOW!
Food Mgt 8 (5): 44-47,80,84,97. May 1973.
TX943.F6 F&N
Food preparation and distribution systems, Institutional feeding, School breakfast programs, School children (6-11 years), School food service, School lunch programs, School systems, Urban areas, Urban population.
Abstract: The issue facing most big-city school food services: How should the food service operation be controlled? centrally? decentrally? this article explains the pros and cons of both systems, tending to favor the decentralized system as a better way to meet the needs of school children within the widely diverse cultural and ethnic neighborhoods of large cities. The problems involved in switching from a centralized system to a dencentralized system are discussed, as are the implications of the switch for other institutional food service programs.

3078-73
THE BIG 10 PROS TACKLE THE TIMES.
Instit/Vol Feeding 73 (3): 23-28. Aug 1, 1973.
TX820.I5 F&N
College food service, Cost effectiveness, Financial management, Food service management, Volume feeding.
Abstract: Food service directors from the Big Ten colleges compared notes on how they are able to feed huge numbers of people and still keep costs down. There seem to be six practices that all ten schools have in common. (1) Imported beef cuts costs by 15%. (2) Protein additives can stretch the budget. (3) Awareness of food waste and its costs can be instilled in students already concerned with ecology. (4) Student workers save labor costs and are dependable employees. (5) A feeling of uniqueness in the college food service not found elsewhere in the community builds success. (6) Dialogue with students about food service finances increases their support and respect while drawing them into the planning process.

3079-73
INCREASING PRODUCTIVITY.
Cynthia Bishop
Proc Soc Adv Food Serv Res 82-84. Apr 1972.
TX943.P7 F&N
Equipment, Food service training, Food service workers, Motivation, Work simplification.
Abstract: This speaker pointed out ways to increase productivity by (1) adjusting equipment to fit employees' needs, (2) showing employees the most efficient ways to get a job done, and (3) motivating and boosting the morale of individual employees by treating them with attention and respect.

3080-73
METHODOLOGY RELATED TO ACCEPTABILITY, COST & NUTRITION.
James Bowers
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 80-86. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Cost effectiveness, Food preference measures, Food preferences, Nutrient intake, School children (6-11 years), School lunch programs, Student participation, Surveys.
Abstract: Acceptability of school food is a major problem. Food must be eaten in order to have any nutritional value. In a food preference poll conducted at an ethnically mixed suburban school, certain foods were found to be highly acceptable: peanut butter, hamburgers, pizza, milk shakes, pastries, and pudding. In general, students prefer the modern foods over traditional fare, such as soups, stews, vegetable dishes. There are methods available that provide reliable, valid, and efficient means of assessing dietary adequacy. By identifying the products children like, establishing a nutrient definition of those products, quantifying the food intake (and thus nutrient intake) by plate waste, it is possible for any school food service manager to assure dietary adequacy.

3081-73
MEANING AND PROBLEMS OF PLANNING.
Fred J Brieve, A P Johnston
School Mgt 17 (4): 34-36,38. Apr 1973.
LB3011.S35 F&N
Educational planning, Management, Planning, School administration, Schools.
Abstract: Planning in education is still a relatively new undertaking. There are certain obstacles within the educational community that prevent planning from becoming widespread. Since conscious, objective planning means change, it meets with the usual resistance exhibited toward all change. Educators tend to feel that planning is anti-humanistic, a form of regimentation. There is a belief that modern planning methods require a lot of technology and make use of much technical jargon, actually, educational planning requires only an intelligent grasp of the particular educational situation, an ability to see potential alternatives for betterment, and an ability to retrieve needed information.

3082-73
THE SUPERVISOR AS AN INSTRUCTOR; A GUIDE FOR CLASSROOM TRAINING. 2d ed.
Martin M Broadwell
Reading, Mass., Addison-Wesley Pub. Co. 175 p. illus. [1970].
HF5549.5.T7B7 F&N (Addison-Wesley series in supervision)
Career education, Supervisors, Teacher education, Teaching, Teaching methods, Training, Training techniques.
Abstract: Job supervisors often find themselves in charge of training programs wherein they must teach employees or prospective employees in a classroom-type situation. This book is intended to help such an instructor develop his own teaching techniques and a concomitant concern for the results of his teaching efforts. The author answers questions most often asked by novice training instructors and provides specific examples of teaching techniques by which the instructor can measure his own success.

3083-73
THE USE OF THE COMPUTER IN NUTRITION EDUCATION.
Barbara M Brook
Nutrition 25 (1): 24-29. Spring 1971.
389.8 N959
Computer applications, Nutrition education.
Abstract: This paper discusses the use of a computer in nutrition education for the purpose of providing rapid and accurate data for the analysis and criticism of diets and menus, for stock control in the kitchen and for tabulating results of a student food questionnaire.

3084-73
EXTRA SUMMER HELP AT YOUR DOORSTEP.
Bernard Browning
Fast Food 72 (7): 82,86. July 1973.
389.2538 F82 F&N
Employment opportunities, Food service management, Food service workers, Job placement, Labor force, Part time employees, Summer employees.
Abstract: Summer employees hired on a full- or part-time basis can be a boon to the food service manager who needs extra help to handle the summer increase in customers and to replace regular employees on vacation. Based on prior experiences of food service managers, this article gives suggestions about whom to hire for temporary summer help and tips on how to train and supervise this special group of employees.

3085-73
MANAGING PEOPLE WITHOUT PLAYING GOD.
Philip H Brunstetter
Training and Dev J 26 (2): 14-19. Feb 1972.
LC1041.T7 F&N
Attitudes, Behavior change, Job satisfaction, Management, Management philosophies, Personnel management, Productivity, Training, Working conditions.
Abstract: The productivity or job behavior of a person at a given time depends on two factors--the person himself, his skills, abilities, attitudes, emotions, and values; and the environment in which he works. In the past, trainers have always tried to change the person in an effort to improve productivity; but immediate improvement in productivity can usually be made by improving the working environment. This does not mean superficial alterations of the physical set-up--although that may help. It means (1) a deep commitment on the part of management to a positive, people-oriented management philosophy, (2) a set of effective and meaningful organizational goals, (3) an organizational structure that reflects company goals and philosophy, (4) freedom of communication between all segments of the organization, (5) a system of rewards for work well done, (6) opportunities for employee growth within the company, and (7) a means of training effective leaders.

3086-73
HOW A SUPERVISOR WINS EMPLOYEES.
Robert D Buchanan
Sch Foodserv J 27 (7): 96, 98-99,101. July/August 1973.
389.8 SCH6
Behavior, Industrial relations, Motivation, Personnel management, Psychological aspects, Supervisors.
Abstract: This article sets forth a number of guidelines to help food service managers improve employee relations. The topics are practical and wide-ranging. Here are a few examples. "The most dangerous approach to dealing with subordinates is ignoring them....don't be afraid to give praise....do not hesitate to reprimand workers for fear of being disliked....criticize methods but never criticize intentions....don't take yourself too seriously.".

3087-73
GUIDELINES FOR FLEXIBLE USE OF VARIABLE MANPOWER SYSTEM OFFERS NEW APPROACH TO LABOR COST CONTROL; REQUIRES MINIMUM MANAGEMENT ATTENTION.
Kenneth R Burley
Proc Soc Adv Food Serv Res 91-101. Apr 1972.
TX943.P7 F&N
Cost effectiveness, Food service workers, Management development, Personnel management.
Abstract: This speaker explains the use of a labor or payroll cost control system and various methods for making it work.

3088-73
MANAGEMENT DEVELOPMENT: WHAT IS IT? WHO DOES IT?
William Callery
Training and Dev J 24 (5): 46-47. May 1970.
LC1041.T7 F&N
Administration policies, Administrator role, Communication skills, Industrial relations, Management development, Management education, Productivity, Supervision, Supervisors.
Abstract: Management development is an on-going process, not a one-shot lesson, and must be tailored to the products and personnel of the particular ogranization. The 3 most important management objectives for any organization should be: (1) to fill key management posts from within; (2) to indentify talented personnel and engage their best efforts; and (3) to provide continuing opportunity for managers to improve their management skills.

3089-73
"BE-ATTITUDE": INTEGRITY (FILMSTRIP/RECORD).
Carlocke/Langden Inc., Film A Month Productions
Dallas, Tex. 1 filmstrip, 86 fr, si, 35mm, col, and phonodisc 33 1/3 rpm. 1972.
HF5549.B4 F&N AV
Attitudes, Human relations, Individual characteristics, Job satisfaction, Management development, Management education, Personnel management, Training.
Includes booklet with transcript of phonodisc narration.
Abstract: Integrity is hard to define in words, but this film-

3090-73

strip presents examples of integrity on the job. It emphasizes that integritous behavior demands inner strength, the ability to say "no" when you are tempted to say or do something potentially damaging to yourself, to another person, or the company you work for.

3090-73
CASE STUDIES.
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 112-148. June 21/July 2, 1971.
LB3479.U5U8 F&N
Management, School food service.
Abstract: during the Western Regional School Food Service Seminar, June 21-July 2, 1971, the program included a number of sessions involving case studies. Seminar participants were broken into five groups for discussion of and development of recommendations for solutions to the problems presented in each case study. The thirty-four case studies cover a wide range of administrative problems experienced by school food services.

3091-73
SCHOOL LUNCH PROGRAM.
Robert K Cherry
Ill Med J 136: 301-303. Sept 1969.
R11.I4 F&N
Equipment, Food packaging, Prepackaged portioning, Program design, Quality control, Satellite, School lunch programs.
Abstract: A very simple explanation of the Prepackaged School Lunch System including the preparation, packaging, distribution, heating and serving of the meal to the pupils. The article points out the saving to the school system that would be realized when shifting enrollments bring different needs for cafeteria equipment (large outlays in money), since this new system requires no cooking facilities on the school grounds.

3092-73
EQUATE CURRENT MARKETING PROBLEMS WITH NEW PRODUCT OPPORTUNITIES.
A S Clausi
Food Prod Dev 7 (9): 42, 44, 46. Nov 1973.
HD9000.1.F64
Food industry, Food technology, Fortification, Marketing, Merchandise information, Nutrients.
Abstract: The food industry should meet the challenge of an increasing consumer interest in nutrition by fortifying the foods people like, by developing food analogs such as meat extenders, and new drinks to increase people's fluid intake, while staying within nutrient guidelines, according to this talk presented by one industry representative. He proposes development of fabricated "foods for better living" which taste good, are convenient, give satisfaction and and are nutritionally sound, made of natural as well as synthetic materials, to overcome some of the objections to synthetic foods. Professional nutritionists will find the article of interest.

3093-73
TOOLS AND SKILLS OF MANAGEMENT (CASSETTE AUDIOTAPES).
Close Productions, Inc.
Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].
HF5549.C5 F&N AV
Industrial relations, Management development, Management education, Performance criteria, Personnel management, Quality control, Supervision, Supervisors.
With one student answer sheet per cassette.
Abstract: Through dramatic vignettes, this set of tapes illustrates the fundamental skills of supervisory management and employee relations as they relate to performance, productivity, and job satisfaction.

3094-73
GETTING CHANGE THROUGH COMMUNICATIONS (CASSETTE AUDIOTAPES).
Close Productions, Inc.
Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].
HF5549.5.C6C52 F&N AV
Behavior change, Communication skills, Industrial relations, Management development, Management education, Performance, Personnel management, Productivity.
With one student answer sheet per cassette.
Abstract: This series of tapes deals with, in dramatic and narrative form, the skills and conditions needed to communicate freely. It is stressed that communication must be two-way. Both persons must have a chance to voice their opinions and concerns. In a job situation, supervisors and management personnel must insure a climate of openness so that they can get all the facts they need for decision-making. There is no worthwhile communication when discussions turn into arguments--each person defending his own opinion. And the less communication there is on the job, the less productive are one's employees and the more dissatisfied they become with their jobs.

3095-73
CONCEPTS OF MANAGEMENT (CASSETTE AUDIOTAPES).
Close Productions, Inc.
Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].
HF5549.5.P35C5 F&N AV
Administration, Job analysis, Management, Management development, Management education, Management philosophies, Performance criteria, Supervision.
With one student answer sheet per cassette.
Abstract: This set of tapes illustrates and discusses the differences between a supervisor, a manager, and an administrator. Differentiations are made between their scope of work, the responsibilities they must take on, and the kinds of decisions they must make. Emphasis is placed on taking initiative and being answerable for whatever initiative is taken. The jobs of management, supervision, and administration cannot be completely separated, but there are distinct differences in responsibility. A good manager, supervisor, or administrator is identified by what he does with the responsibilities he has.

3096-73
COMMUNICATIONS IN MANAGEMENT (CASSETTE AUDIOTAPES).
Close Productions, Inc.
Fort Myers Beach, Fla. 4 cassettes, full track, 25 min. each sides 1 and 2. [n.d.].
HF5549.5.C6C5 F&N AV
Behavior change, Communication (Thought transfer), Communication skills, Industrial relations, Management development, Management education, Performance, Personnel management.
With one student answer sheet per cassette.
Abstract: The dramatic scenes in this set of tapes illustrate (1) the basic components of thought transfer, (2) the skills needed by managers and supervisors to communicate clearly and effectively, (3) the non-verbal factors in communication, and (4) how supervisors, managers, and others can develop good communications skills on the job.

3097-73
THE CHALLENGE OF MODERN SUPERVISION.
Robert E Coffey
J Am Diet Assoc 47 (1): 32-36. July 1965.
389.8 AM34
Communication skills, Management philosophies, Motivation, Supervision, Supervisors.
Reprint.
Abstract: This article discusses the employee-oriented versus the production-oriented supervisor, and presents a number of characteristics of effective supervision.

3098-73
THE COMPUTER & ST. JOSEPHS.
Elizabeth Cohen
Food Mgt 80 (8): 56-58,79. Aug 1973.
TX943.F6 F&N
Computer applications, Financial management, Food cost, Food service management, Hospital food service, Institutional feeding, Menu planning, Operating expenses.
Abstract: The food service at St. Joseph's Hospital in Denver, Colorado, has been using a computer to plan daily menus for the 550 patients. The computer calculates the most economical and most nutritious food buys, and creates healthful menus based on these foods, the result has been a savings to the hospital of $40,000 every four months as compared with the cost of the former non-computerized planning.

3099-73
WHEN, WHY AND HOW OF CONCEPT TESTING.
Shirley Colby
Food Prod Dev 7 (4): 57,60,62,71. May 1973.
HD9000.1.F64
Marketing, New products, Product development, Research, Testing.
Abstract: Concept testing is the process by which a potential new product is developed and made ready for marketing. It is also a way of screening new ideas at the beginning of the development cycle, and it offers a system of continous monitoring throughout development to ensure that the product remains intrinsically worthwhile, profitable to manufacture, and marketable to the consumer.

3100-73
THE COLLEGE SCENE: CHANGE IN CHANNELS.
Instit/vol Feeding 70 (8): 59,61. Apr 15, 1972.
TX820.I5
College food service, Health foods, Meal plans.
Abstract: This article discusses current emphases in university foodservices and housing. Health food menus, innovative meal and payment plans, and apartment-type dormitories are included.

3101-73
CORPORATE PROFILE: BENIHANA OF TOKYO.
Instit/vol Feeding 70 (12): 71-78. June 15, 1972.
TX820.I5
Cookery, American, Japan, Restaurants, United States.
Abstract: This article features the success story of Benihana of Tokyo, Inc., a chain of 15 restaurants throughout the U.S., and its president, Rocky H. Aoki. This chain blends an authentic Japanese restaurant and decor with a safe, middle-American menu.

3102-73
FITTING MENUS TO THE SCHOOL MARKET.
Leo S Coughlin
Vend 25 (12: 51-53. Dec 1971.
HF5483.V4 F&N
Commercial food service, Cost effectiveness, Evaluation, Mark-

eting, Menu planning, School lunch programs.
Abstract: This article discusses the opportunities available to small foodservice operators to serve community schools if their operators take time to learn local needs, and offer preparation, distribution and menu plans tailored to the school' needs. Samples of potential menus with cost breakdowns are included.

3103-73
DEVELOPING NEGROES FOR MANAGEMENT POSITIONS.
Donald P Crane
Training and Dev J 25 (3): 40-42. Mar 1971.
LC1041.T7 F&N
Guidelines, Management, Management development, Management education, Negroes, Personnel management, Racial composition.
Abstract: Companies that have been successful in bringing Blacks into management positions cited certain practices as essential. (1) There should be a written policy statement from the highest-ranking company officer emphasizing equal opportunity. A company genuinely interested in hiring Blacks must put this policy into action by hiring and later promoting Blacks on an unquestionably equal basis with Whites. (2) When assessing performance, less emphasis should be placed on a Black candidate's written performance and more on his or her oral interview and/or observed functioning on the job. (3) Blacks should be given every opportunity that White employees have for training in management skills and techniques. Furthermore, Black employees should be promoted if, after their training, they meet the required performance criteria. (4) Black employees should be offered the same challenging responsibilities offered to Whites; otherwise the Black employee will look elsewhere for satisfying work.

3104-73
A CREATIVE FIELD FOR YOUNG MANAGERS.
What's New Home Econ 25 (2): 44. Feb 1971.
HF5483.V4
Food service management, Food service training.
Abstract: This article discusses the opportunities for and education needed by young people entering foodservice management.

3105-73
THE FUNDAMENTALS OF TOP MANAGEMENT.
Ralph Currier Davis
New York, Harper & Row 825 p. illus. [1951].
HD31.D3 F&N
Administration policies, Administrator role, Communication skills, Leadership, Management, Management development, Management education, Organization, Planning.
Bibliography: p. 811-814.
Abstract: Business executives and management educators will find this book of assistance in recruiting and training new management personnel. It presents a fundamental statement of business objectives, policies, and general methods governing the solution of basic business problems. And examines the kinds of effective thinking that condition the formulation of executive decisions. In a practical vein, the book reviews solutions that have been effectively applied to basic business problems.

3106-73
PROCESSING CONTRACTS FOR DONATED COMMODITIES.
Juan Del Castillo, Elsworth Reiss
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 136-140. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Contracts, Costs, Donated foods, Food distribution programs, Food preparation and distribution systems, Food processing, Government role, Legal problems.
Abstract: This article presents the pros and cons of contracting out to food manufacturers for processing donated foods. Despite the problems that crop up now and again vis-a-vis government reimbursement to manufacterers, these contracts are an excellent means of making better use of the U.S. food supply, while at the same time reducing operating costs for schools and other institutions throughout the country.

3107-73
DEVELOPING MANAGERS--AN INTEGRAL PART OF THE MANAGEMENT PROCESS.
Robert L Desatnick
Training and Dev J 24 (8): 2-6. Aug 1970.
LC1041.T7 F&N
Management development, Management education, Management systems, Organization, Planning, Systems approach.
Abstract: Management development should not be a training program arbitrarily superimposed on the existing organizational structure. Rather it should be an organizational way of life. Sound management development requires a systems approach. One of the manager's key responsibilities is to provide a qualified replacement for himself. Thus, manager development has no real ending; it is a continuous process.

3108-73
NATIONAL SCHOOL LUNCH...NO!!
Michael Devitt
Food Mgt 8 (7): 46-48,64,66. July 1973.
TX943.F6 F&N
Attitudes, California, Cost effectiveness, Federal aid, National School Lunch Program, Operating expenses, Program administration.
Abstract: This article discusses the reasons that Elk Grove, California, schools withdrew from the National School Lunch Program, and the way in which needy children are now fed.

3109-73
TRENDS IN FOOD SERVICE SYSTEMS, PANEL DISCUSSIONS.
Eugene Dickey, William Griffeth, Ted McCloud
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 126-138. June 15/26, 1970.
LB3479.U5T4 F&N
Budgets, Finance, Food fads, Food preparation and distribution systems, Food service, Food stamp programs, Management, Satellite.
Abstract: A thorough review of food service production, management aspects as well as trends in convenience foods are considered. Financing dimensions & data processing as a control function of management are outlined.

3110-73
COLLEGE FOODSERVICE.
Alan R Dobie
Food Mgt 8 (12): 15-16. Dec 1973.
TX943.F6 F&N
College food service, Facilities planning and layout, Food preferences, Food service management, Marketing, Menu planning, Merchandising, Student involvement, Student participation.
Abstract: The director of dining halls at Yale University describes the success of the food service program on his campus. Increased student participation seems directly related to the increases in student involvement in the workings of the food service.

3111-73
MANAGEMENT ESSENTIALS.
J D Dunn, Elvis C Stephen, J Roland Kelly
New York, McGraw-Hill 2 v. illus. [1973].
HD31.D8 F&N
Administration, Decision making, Leadership, Management, Management education, Organization, Planning, Productivity, Textbooks.
V. 1 Resource and v. 2 Practicum. Includes bibliographical references.
Abstract: This management text, consisting of a resource book and a practicum manual, is designed for students who plan to become practicing managers in either public- or private-sector organizations. The practicum contains performance objectives and a variety of problem cases that call for application of relevant managerial principles. The resource book delineates the substance of managerial principles and organizational theory and describes common practices and techniques employed in the management of a business enterprise.

3112-73
SO YOU WANT TO START A RESTAURANT?
Dewey A Dyer
Chicago, Institutions Magazine/Volume Feeding Management 164 p. 1971.
TX945.D9 F&N
Commercial food service, Facilities planning and layout, Menu planning, Personnel management, Planning, Restaurants.
Abstract: This is a book on how to plan, purchase, and operate your own restaurant. Everything involved in the venture is explained: (1) planning, (2) location, (3) kind of food service and type of food to be offered, (4) building requirements, (5) design of the facility, (6) kitchen design, (7) staffing, (8) hiring personnel, (9) training personnel, (10) motivating personnel, (11) customers and their values, needs, and demands, (12) planning for the future.

3113-73
THE COMPUTER AND THE SCHOOL LUNCH PROGRAM.
Eleanor Eckstein
Sch Lunch J 23 (10): 28-35. Nov/Dec 1969.
389.8 SCH6
Computer applications, Cost effectiveness, Data analysis, Food purchasing, Inventories, Menu planning, Nutrient content determination, School food service, School lunch programs.
Extract: Can the computer help meet the challenges of the school food service program? five areas of application seem feasible: menu planning; purchasing and inventory control; food preparation planning; cost and nutritional data analysis and evaluation; and design simulation of kitchen and dining room layouts. General methods for computerization of the routine aspects of each of these areas have been developed and are being refined at several universities. Further adaptation of the basic methods to meet the needs of the school lunch program can be expected. Since the menu is related to all other aspects of food service and is a major management control, menu planning by computer is a primary goal. This article defines and discusses menu planning considerations for school food service.

3114-73
PROFIT PERCENTAGE OF PRE-PREPARED DESSERTS.
Louis A Marcke, Mary E Quam
Food Serv 35 (9): 32-34,36. Sept 1973.
389.2538 F732
College students, Cost effectiveness, Desserts, Food cost, Food preferences, Food service management, Prepared foods, Profit, Research.

3115-73
Abstract: A study of college students was made to determine the acceptability and cost effectiveness of pre-prepared desserts over conventionally prepared desserts. It was found that in terms of acceptability, there was no overall significant difference in ratings between the conventional and pre-prepared types. Labor costs were lower for all the pre-prepared items tested. The savings in time ranged from 95.3% for pies to 39.5% for other desserts. Food costs for pre-prepared foods was higher in all cases but two. There was a maximum cost difference of only one cent per portion between conventional and pre-prepared desserts. This difference may be slight when other conventional food preparation costs are considered--ordering, receiving, storage, equipment, cleaning, space, and dishwashing.

3115-73
EXTENT OF THE PROBLEM INVOLVED.
Charles E Eshbach
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 79-85. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Administration policies, Decision making, Financial support, School food service.
Abstract: The speaker sees the central problem of school food service as the need to expand school food service operations to reach many more children, and to do this as rapidly as possible. He discusses the financial, personnel, and security problems of this expansion.

3116-73
A SYSTEMS SUMMATION; EQUIPMENT PROCUREMENT: SUB-SYSTEM CAPABILITY.
Evelyn Evans
Food Serv 35 (12): 12-13. Dec 1973.
389.2538 F732
Cleaning equipment, Cooking equipment (Large), Equipment, Facilities planning and layout, Food service, Food storage, Purchasing, Serving equipment, Systems approach.
Abstract: This is a review of the total food service equipment system as described by subsystems in issues of this magazine throughout the year. Ten subsystems comprise the entire lot: (1) procurement; (2) dry/cold storage; (3) fabrication; (4) pre-preparation; (5) preparation/ processing; (6) assembly; (7) holding; (8) serving; (9) clean-up; and (10) sanitation.

3117-73
DEVELOPING A BETTER SURVEY QUESTIONNAIRE.
Franz E Pauley
Training and Dev J 26 (8): 18-21. Aug 1972.
LC1041.T7 F&N
Analytical methods, Data analysis, Design needs, Evaluation methods, Guidelines, Questionnaires, Research methodology, Research tools, Surveys.
Abstract: This article presents several rules for developing valid and reliable questionnaires and making better use of them. First of all, to insure relevant information, do not restrict or categorize answers. Request that answers be specific with regard to personal opinions or intentions. Do not overload the questions--be sure only one question at a time is being asked. Ask highly structured questions that require the respondent to make clear-cut evaluations. Provide an even number of answer choices (usually 4 or 6) in multiple-choice type questions. And finally, keep the questionnaire short. When confronted with long questionnaires, people tend, about halfway through the list, to fill in "just any old thing." their attention and concentration is lost, and they simply want to get it over with.

3118-73
FROZEN FOODS IN FOOD SERVICE.
Tom Finnegan
Quick Frozen Foods 35 (9): 29-33. Apr 1973.
389.8 Q4
Equipment, Frozen foods, Institutional feeding, Marketing, Merchandise information, Surveys.
Abstract: This article presents a survey of the progress of frozen foods in the world of institutional volume feeding. Topics include market growth, product usage expansion, and equipment purchasing plans. The survey shows that many foodservice operators are using over 80% frozen food in their food planning.

3119-73
PRINCIPLES OF PERSONNEL MANAGEMENT. 3d. ed.
Edwin B Flippo
New York, McGraw-Hill 585 p. illus. [1971].
HF5549.F58 1971 F&N (McGraw-Hill series in management)
Communication skills, Evaluation, Human relations, Industrial relations, Management education, Motivation, Organizations, Personnel management, Training.
Includes bibliographies.
Abstract: The author defines personnel management as "the planning, organizing, directing and controlling of the procurement, development, compensation, integration, and maintenance of personnel to the end that organizational objectives are effectively accomplished." each section of the book presents specific management goals and personnel techniques used to attain them. The first section deals with the nature of personnel management and the manager's attitude and approach toward the people he supervises. The second section discusses organizational design and job interrelationships. The third section explains particular management techniques for recruitment and hiring; manpower planning, training, performance, and work appraisal; job motivation and work compensation; personnel communication; health and safety; and specific problems vis-a-vis labor unions.

3120-73
FOOD MANAGEMENT COMPANIES THREATEN.
Sch Lunch J 22 (10): 70-72. Nov/Dec 1968.
389.8 SCH6
Administration policies, Contract feeding, Food service management, Government role, Legislation, School food service, U.S. Dept. of Agriculture.
Extract: The twenty-two-year-old policy of the U.S. Department of Agriculture toward food management companies is on the verge of change. It is the understanding of "School Lunch Journal" that such change will permit food management companies to receive both commodities and cash reimbursement plus a management fee on a contract basis. Such contract would be with the individual board of education, subject to the approval of state department of education. We are advised that such a drastic change is to be made because many school districts have not acted with sufficient determination in the past to meet the needs of all their children, and in the belief that a type of contract could be developed which would safeguard the nutritional values and considerations of the school lunch program. The established policy of American School Food Service Assocation strongly opposes this imminent change.

3121-73
THE DEVELOPMENT OF A MODEL EXEMPLIFYING BUSINESS SERVICES OBJECTIVES AND THEIR PERFORMANCE INDICATORS IN EDUCATIONAL PROGRAM BUDGETING: FINAL REPORT.
Ralph A Forsythe, Thomas S Crawford
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 100 l. 1971.
LB2805.F6 F&N
Behavioral objectives, Business skills, Evaluation, Office management, Performance criteria, Resources, School administration, School systems, Systems approach.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 054 539.
Extract: The purpose of this study was to develop exemplary behavioral objectives and performance indicators for the business component of a school district and to create a model to aid school administrators in stating the behavioral objectives and performance indicators of a school district's business function. A jury (whose members had a working knowledge of Planning Programming Budgeting Systems, school business services, and behavioral objectives) validated a total of 42 objectives stated in behavioral terms, together with appropriate performance indicators. Divided into (1) business services, (2) buildings and grounds, (3) financial services, (4) transportation, and (5) food services, these objectives represent the desired conditions of the business services function of a school district,.

3122-73
FROZEN FOOD CONFERENCE HEARS SCHOOL LUNCH NEEDS.
Vend 25 (1): 54-55. Jan 1971.
HF5483.V4 F&N
Food service industry, Frozen foods, Prepared foods, School lunch programs.
Abstract: This article reviews the highlights of the secondannual conference of the Frozen Prepared Food Manufacturers Association in Chicago. Much of the conference focused on frozen food usage for school lunch programs.

3123-73
NEW HOPE FOR SCHOOL LUNCH PROGRAMS.
Richard C Funk
Quick Frozen Foods 35 (11): 22. June 1973.
389.8 Q4
Cost effectiveness, Food cost, Food distribution programs, Food prices, Food purchasing, Frozen foods, Government role, School lunch programs.
Abstract: The Commission on Government Procurement has recommended that federal procurement practices be based on total cost. The frozen food industry has for a number of years recommended a cost-based procurement policy on government purchasing of commercial goods. By considering total cost rather than price as the criterion for procurement, the government could continue its school lunch purchases and, by using the services of local commercial frozen food distributors, transport the foodstuffs more economically and efficiently than is now the case. This possibility would be made feasible by the Commission's further recommendation that local purchasing authority be increased from $2,500 to $10,000.

3124-73
WINE SERVICE: A PROGRAMMED SYSTEM FOR YOUTH SERVICE.
Gallup Organization, Inc.
Food Serv 35 (5): 16,126-128. May 1973.
389.2538 F732
Alcoholic beverages, Beverages, Food consumption, Food preference measures, Surveys, United States, Wine.
Abstract: This Gallup survey indicates a definite upsurge in the popularity of wine-drinking in the United States. Home wine-drinking is building a greater market for wine service in restaurants, especially among young people. Among the 66%

who order wine, the preferences are as follows: 25% order dry red wine with a red meat entree; 19% order dry white wine with fish or fowl; 10% order Cold Duck; and 13% order "mostly U.S. domestic wines. "dessert wines, sparkling burgundies, and champagne get an 8% rating, while sherry and champagne cocktails are least ordered (6% rating).

3125-73
BEVERAGES MAKE A BREAK.
Gallup Organization
Food Serv 35 (9): 21,76,78-79. Sept 1973.
389.2538 F732
Beer, Beverages, Coffee, College students, Food preferences, Milk, Soft drinks, Statistical data, Surveys.
Abstract: The Gallup Organization polled college students to find out their preferences as to beverages--what they like to drink at various non-meal times during the day. Coffee was the favorite drink for mid-morning break. For mid-afternoon breaks, carbonated beverages were most popular, followed by milk and coffee (tea in the South). For late-night breaks, soft drinks won again, with milk and beer being tied for second place. But in the East, coffee outpolled both beer and milk for the second spot.

3126-73
OUR INDUSTRY REACHES A BREAKFAST BREAKTHROUGH.
Gallup Organization, Inc.
Food Serv 35 (7): 12,61-64. July 1973.
389.2538 F732
Breakfast, College students, Convenience foods, Food preferences, Statistical data, Surveys, Young adults (20-34 years).
Abstract: The Gallup Organization polled college students to find out their preferences in breakfast foods. The results indicated that young people are enthusiastic about breakfast, considering it an important meal and potentially a delicious one. Orange juice is the favorite breakfast juice item, with grapefruit the favorite non-juice appetizer. Milk was preferred over coffee, tea, cocoa, and carbonated beverages. Ready-to-eat cereals were chosen by 55% of the students. 93% preferred meat with eggs, the favorite meat being bacon. Among bread dishes, toast came first, followed by English muffins, pancakes, and waffles. Sweet rolls and doughnuts were the top pastry items.

3127-73
TURN-AROUNDS IN TAKE-OUT.
Gallup Organization, Inc.
Food Serv 35 (8): 20,66-67. Aug 1973.
389.2538 F732
College students, Convenience foods, Cultural factors, Food preferences, Statistical data, Surveys, Take-out foods.
Abstract: The Gallup Organization polled college students to find out their favorite take-out foods. Pizza turned out to be the first choice. Hamburgers rank second. Chinese food is quite popular on the coasts, but is not particularly well-liked in the Midwest and South. Mexican fare ranks well in the West and Southwest and seems to be growing in popularity in the Midwest and South.

3128-73
A YEAR REVIEWED: YOUTH AND FOOD SERVICE IN 1973.
Gallup Organization, Inc.
Food Serv 35 (12): 18,48,50-51. Dec 1973.
389.2538 F732
College students, Food preferences, Food service industry, Surveys, Young adults (20-34 years).
Abstract: This article is a review of the Gallup Organization's polls throughout the year on young people and their opinions about food service and food preferences. The primary conclusion reached is that variety and experimentation are not only desirable, but are also a necessary ingredient in the food service industry if food products and the establishments that purvey them are to appeal to young people.

3129-73
YOUTH SPEAKS OUT ON SINGLE SERVICE WARE.
Gallup Organization, Inc.
Food Serv 35 (11): 20,82-84. Nov 1973.
389.2538 F732
College students, Disposables, Food service, Serving equipment, Surveys, Tableware.
Abstract: The Gallup Organization polled college students to find out their reactions to disposable tableware and to compare these reactions to a similar poll three years previously. Results show there is little change in opinion over time. Students feel disposable dishes and utensils to be perfectly acceptable in fast-food establishments but unacceptable in table-service restaurants.

3130-73
THE COMPUTER & THE INGREDIENT ROOM.
Mary Jane Gelepi
Food Mgt 8 (8): 60-63. Aug 1973.
TX943.F6 F&N
Computer applications, Computers, Food preparation, Food service management, Ingredient room, Ingredients.
Abstract: An ingredient room is an area where measured supplies are prepared and sent to various work areas of the kitchen. It has the advantage of insuring better food usage, less food waste, and improved nutritional control. Computer systems are now available to assist in achieving better food production control in the ingredient room and at the same time to simplify the process of assembly, pre-preparation, and production.

3131-73
GETTING MEALS TO THE CHILDREN.
Vend 25 (1): 31-32. Jan 1971.
HF5483.V4 F&N
Commercial food service, Contract feeding, Food service management, School lunch programs.
Abstract: This article discusses the growing involvement of outside food service companies in the direct handling of school lunch program needs. Problems involved, and the participation of ARA in Detroit and Service Systems Corporation in Buffalo in special school feeding programs are included.

3132-73
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOOD: (CONSIDERATION OF ASSUMPTION NO. 5).
F Wayne Glaus
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 97-99. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses ways to sell students on their school lunch program. The author presents problems encountered in his school food service such as poor lunchroom conditions, competition from vending machines and nearby fast-food outlets, and cost of lunches. The building and advertising of a new school cafeteria solved many of these problems school food service directors are urged to "put a little schmaltz" in their school lunch programs, and the author describes his learning about the use of schmaltz to merchandise a food service while he was in a tourist business in Hawaii.

3133-73
MANAGEMENT BY OBJECTIVES CAN WORK.
Daniel M Goodacre
Training and Dev J 24 (10): 10-12. Oct 1970.
LC1041.T7 F&N
Management development, Management education, Management philosophies, Management systems, Objectives, Training.
Abstract: The author contends that management by objectives can work if used in the proper situations. He describes two different circumstances in which goals were explicitly set, then translated into assessable action, and in which that action proved to be effective in attaining the desired outcome.

3134-73
EVALUATING NUTRITION INTERVENTION PROGRAMS.
John E Gordon, Nevin S Scrimshaw
Nutr Rev 30 (12): 263-265. Dec 1972.
389.8 N953
Applied nutrition, evaluation, Nutrition programs, Nutritional rehabilitation, Public health programs.
Abstract: Food scientists are discovering many new and vital facts relating to nutrition, but no one really knows how or whether these facts are being applied in public health programs due to a lack of valid or reliable evaluative processes within the public health profession. The aim of any evaluation is the more effective practice of public health when the ability to remedy malnutrition is confirmed. The American Public Health Association judges a public health activity by 5 main criteria: (1) appropriateness (the activity is able to accomplish a stated purpose); (2) adequacy; (3) effectiveness; (4) efficiency; and (5) side-effects. To be useful, an evaluation must show how observed results approximate the predetermined goal of improving nutrition; and it must identify those administrative and operational parts of a program that have brought about failure to reach a defined goal.

3135-73
THE ART OF BUGGING (OR HOW TO GET THE JOB DONE).
Leon Gottlieb
Fast Food 72 (10): 48,50-51. Oct 1973.
389.2538 F82 F&N
Attitudes, Communication (Thought transfer), Food service management, Industrial relations, Job satisfaction, Management education, Personnel management, Productivity, Working conditions.
Extract: How many of us create our own version of Watergate and 'bug the hell' out of our own people unnecessarily-without justification, or compassion, or appreciation of the whole picture and the total relationship between ourselves (in management) and our personnel, who day-in and day-out perform the numerous duties we ask of them? all too frequently some of us tend to harp on small details to such an extent that we don't realize how irritating we can be to whomever we are talking. I'm afraid the majority of us think that we are pretty darn good bosses and employers with a God-given right to say and do anything that we feel we must in order to get the job done. Well, I don't believe our employees view it this way at all. I suggest they want and appreciate being told once, or twice, what it is that we specifically want of them and then be given the freedom, responsibility, and authority to fulfill our expectations to the best of their abilities.

3136-73
CONSISTENCY IS THE CORNERSTONE OF DISCIPLINE.
Leon Gottlieb
Fast Food 72 (9): 58,62. Sept 1973.

3137-73

389.2530 F82 F&N
Communication skills, Food service management, Food service training, Food service workers, Personnel management.
Abstract: A food service manager who is himself undisciplined will have a difficult time instilling discipline and consistency among his workers. It behooves all managers to take a long hard look at the way they treat their employees and how they communicate with them. People will respond to and respect a management that exercises personal self-control and fairness and really helps its workers to develop their own good work habits.

3137-73
A PRACTICAL GUIDE TO PRODUCTIVITY MEASUREMENT.
Leon Greenberg
Washington, Bureau of National Affairs 71 p. 1973.
HD56.G7 F&N
Cost effectiveness, Economic development, Financial management, Labor force, Man-machine relationships, Measurement, Productivity.
Includes bibliographical references.
Extract: This guide to company productivity measurement is intended to bridge the gap between work measurement and national productivity measurement. It is of interest to those who are concerned with the management of the production of goods and services--including the industrial engineer and the economist as well as the company manager....the productivity measures which can be developed by following the techniques described in this booklet will be compatible with the industry measures developed by government economists. However, the descriptions of concepts and methods try to avoid the jargon of professional economists in order to provide a "practical" guide to the manager of the factory or other type of enterprise.

3138-73
INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE PROGRAM.
I T Griffiths
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 43-46. June 21/july 2, 1971.
LB3479.U5U8 F&N
Adolescents (12-19 years), School lunch programs.
Abstract: This paper discusses the planning and problems involved in implementing school lunch programs in the junior and senior high schools in Salt Lake City.

3139-73
PANEL: CHALLENGES WHICH MUST BE MET TO ASSURE A SUCCESSFUL FOOD SERVICE PROGRAM AND THE IMPORTANCE OF GOOD COMMUNICATION BETWEEN SCHOOL LUNCH PERSONNEL AND THE STUDENTS, TEACHERS, PARENTS AND PRINCIPALS IN MEETING THESE CHALLENGES.
Harold Handley, Ena Simpson, Patricia Stoddard
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 73-77. June 21/july 2, 1971.
LB3479.U5U8 F&N
School lunch, Student involvement.
Abstract: This panel covers the various challenges which must be met in the running of a successful school lunch program. Involvement of students in menu planning, the price of lunches, the atmosphere of the lunchroom and related factors are presented. Communication among all levels of the school food service program is stressed. Panel members included a district level secondary supervisor, a food service supervisor, a teacher, a student, and a state PTA president.

3140-73
THE HASTY REPAST: SNACKS.
Food Serv 35 (10): 10,84-85. Oct 1973.
389.2538 F732
College students, Food preferences, Miscellaneous foods, Snacks, Surveys.
Abstract: The Gallup Organization ran a study to determine the snack preferences of college students. Hamburgers and cheeseburgers were overwhelmingly popular, far outpolling all other choices. The second choice was milkshakes with French fries and pizza coming in third and fourth.

3141-73
EATING QUALITY OF HALF TURKEY HENS COOKED BY FOUR METHODS.
Nancy Heine, Jane Bowers, Pamela Johnson
Home Econ Res J 1 (3): 210-214. Mar 1973.
TX1.H6
Cooking methods, Food preference ratings, Physical measurements, Poultry, Sensory appraisal, Taste panels, Turkey.
Abstract: Turkeys cooked by four methods (open pan, ovenproof film bag, paper bag, and foil wrap) were evaluated by a sensory panel and by selected physical measurements. Differences in cooking times, cooking losses, moisture percentages, and color-difference values attributable to cooking method were found. Few flavor differences were noted, but differences in the appearance of the skin were evident. Juiciness and tenderness of dark muscle were affected by cooking method.

3142-73
HELP FOR SCHOOL LUNCH MANAGERS.
Sch Lunch J 24 (1): 32-33. Jan 1970.
389.8 SCH6
Federal aid, Food purchasing, Food selection, Food service management, Government role, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.
Extract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service is worth far more than its cost. It's the only way to be sure of getting what you specify. "the program is quite simple. Food graders and inspectors in USDA's Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchase was what the school ordered in the first place. C&MS graders will not only check the quality of the food, they will also check the weight, size of portion, type of product--practically anything about a purchase one might want.

3143-73
THE MANAGEMENT OF CHANGE: PART 3--PLANNING AND IMPLEMENTING CHANGE.
Paul Hersey, Kenneth H Blanchard
Training and Dev J 26 (3): 28-33. Mar 1972.
LC1041.T7 F&N
Attitudes, Change agents, Evaluation, Leadership, Management, Management development, Performance, Personnel management, Training.
Abstract: In evaluating employee performance, about 90% of all managers consider measures of output alone. Thus, the effectiveness of a shop supervisor is determined by the number of items his subordinates produce; a professor is judged by the number of his publications; an athletic coach by the number of games won and lost. This article, the third of a three-part series, calls for more managerial attention to "intervening variables" which reflect the current condition of the human resources within an organization and are represented in employee skills, loyalty, commitment to objectives, motivations, communication, decision making, and capacity for cooperation rather than competition. The idea is to take advantage of employee skills and attitudes, reinforcing those which are positive and discouraging those which are negative, and at the same time to instill new behavior patterns that are beneficial both to the organization's goals and to the individual's daily living.

3144-73
THE MANAGEMENT OF CHANGE: PART 2--CHANGE THROUGH BEHAVIOR MODIFICATION.
Paul Hersey, Kenneth H Blanchard
Training and Dev J 26 (2): 20-24. Feb 1972.
LC1041.T7 F&N
Behavior change, Change agents, Job satisfaction, Leadership, Management, Management development, Performance, Personnel management, Productivity.
Abstract: Research has found that a subordinate generally responds well to a supervisor's high expectations and genuine confidence in him, and he tries to justify his bosses expectations. Yet top management usually promotes on the basis of output alone, overemphasizing task accomplishment and placing extreme pressure on everyone to achieve high productivity levels. This task-oriented valuesystem allows little room for relationships of trust between employees and management, since employees are simply told what to do, how to do it, and how fast to get it done. Employees are left with nothing to do but follow orders or get out, which results in low motivation, minimal job effort, and a well of deep-seated resentment. This article, the second of a three-part series, describes how to develop effective working relationships through management by behavior modification--using positive or negative reinforcement to encourage or discourage appropriate and inappropriate behavior.

3145-73
THE MANAGEMENT OF CHANGE: PART 1--CHANGE AND THE USE OF POWER.
Paul Hersey, Kenneth H Blanchard
Training and Dev J 26 (1): 6-10. Jan 1972.
LC1041.T7 F&N
Attitudes, Behavior change, Change agents, Communication skills, Leadership, Management, Management development, Organization, Power (Authority).
Abstract: Within organizations, managers today are faced with the problem of how to cope with the barrage of changes which confront them daily in attempting to keep their firms viable and current. Managers must be able to develop strategies to plan for and control change. This article is the first in a three-part series outlining a general framework of change theory which managers can use to implement change within their own organizations. In the first article, the author discusses 2 types of power, position power and personal power, and examines their uses and misuses in various situations. A manager's use of power, through coercion or participation, determines whether or not he is successful in implementing changes either in knowledge and attitude or individual behavior and organizational performance.

3146-73
GUIDELINES TO EFFECTIVE COMMUNICATION.
Arthur L Higbee
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 69-72. June 21/july 2, 1971.
LB3479.U5U8 F&N
Communication, Guidelines.
Abstract: This paper discusses the process, types and purposes of communication. Guidelines for improvement of communication

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are presented.

3147-73
ATTEMPTS AT QUANTITATING FLAVOR DIFFERENCES.
Naomi L Hirsh
Food Prod Dev 4 (2): 22-23,26. Apr 1970.
HD9000.1.F64
Data analysis, Questionnaires, Taste panels, Taste sensitivity.
Abstract: This article discusses attempts to quantitate data from taste-difference tests. A study was done using three different questionnaires for the collection of test data results from each of the three questionnaires were not significantly different. Degree of difference scaling without standards present and/or extensive training adds little information to difference test data, regardless of the scale used.

3148-73
CONTRACTED SCHOOL FOOD SERVICES.
George Hockenbery
U.S.,eOffice of Education
Washington, D.C., Educational Resources Information Center 6 p. 1970.
LB3479.U5H6 F&N
Contract feeding, Food service management, Nutrient requirements, Nutrient standards, Nutrition education, School food service, School lunch programs.
Available from: Leasco Information Products, Inc. 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 086 130.
Extract: Contracted school food services relieve school personnel of the tasks and problems involved in operating a food service. However, because good nutritional food has a low profit margin, a profitable contracted school food service does not meet desired nutritional standards. All things being equal, a food service management company cannot compete with an efficient, nonprofit program.

3149-73
OCCUPATIONAL STRESS AND PHYSICAL HEALTH.
James House
Manpower 5 (10): 2-9. Oct 1973.
HD5701.M3 F&N
Human relations, Individual characteristics, Job satisfaction, Physical health, Psychological aspects, Social factors, Stress, Work attitudes, Working conditions.
Abstract: Stress is a subjective response resulting from a combination of particular objective work conditions and personal characteristics. A person's reaction to stress. Given the right combination of conditions, may result in impaired physical health, most often seen in the form of heart disease, arthritic conditions, rheumatism, and gastrointestinal disorders. Two psychological factors account for the fact that not everyone's physical health is damaged by stress. First, not all people perceive the same situation as equally stressful--people of differing abilities react differently to the same job. Secondly, even if they do experience the same amount of stress, their individual reaction to the stress is different--some may learn new skills in order to cope; others may collapse. More research needs to be done on human reactions to occupational stress.

3150-73
HOW DO YOU HANDLE A DIAMOND ACCOUNT?
Food Mgt 9 (12): 46-51. Dec 1973.
TX943.F6 F&N
Catering, Commercial food service, Facilities planning and layout, Food preparation, quantity, Merchandising, New York City, Psychological aspects.
Abstract: Here is a description of the food service facilities and food catering techniques used by the food service director and his staff at the Chase Manhattan Bank in New York. The emphasis is on style--good merchandising and promotion--and on special theme meals.

3151-73
HOW RESTAURANT OPERATORS USE 101 IDEAS TO INCREASE SALES.
Fast Food 72 (6): 59-74,76,78,80. June 1973.
389.2538 F82 F&N
Advertising, Catering, Commercial food service, Food service management, Merchandising.
Abstract: Every food service manager wants to increase sales. In this article, successful restauranteurs share their ideas--practical methods for increasing sales that they have tried and found profitable. The suggestions are grouped in four categories: (1) catering--pinpointing special new markets that can be explored; (2) advertising-improving the ways of displaying an enterprise to gain customer attention and approval; (3) merchandising-improving the service customers get and the food they eat; and (4) promotion--creating and highlighting the unique aspects of a particular food service establishment.

3152-73
HOW SCHOOL FOOD SYSTEMS WORK.
Vend 25 (1): 44. Jan 1971.
HF5483.V4 F&N
Commercial food service, Contract feeding, School lunch programs.
Abstract: This article reviews the methods and management involved in serving meals to schoolchildren for the benefit of private foodservice companies who may be interested in approaching the school lunch market. Examples of various types of meal service available in the Chicago Public Schools are presented.

3153-73
HOW TO BECOME A FOODSERVICE ACCOUNTANT (IN YOUR SPARE TIME).
Food Mgt 8 (11): 56,86. Nov 1973.
TX943.F6 F&N
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Recordkeeping, School food service, U.S. Dept. of Agriculture.
Abstract: For school food service directors, this article explains the contents and uses of the USDA@'S new "School Food Service Financial Management Handbook for Uniform Accounting.".

3154-73
HOW TO CURE STUDENT APATHY.
Food Mgt 8 (6): 71-73. June 1973.
TX943.F6 F&N
College food service, Contract feeding, Institutional feeding, Merchandising, Psychological aspects, Student interests, Student involvement.
Abstract: When a contract food service began operating the college food service at Fordham University in New York City, a number of factors had already combined to reduce student patronage. The hardest factor to deal with was an elusive kind of student and faculty apathy which seemed to grow from a general disenchantment with the whole academic "rigamarole." to pull the food service out of this all-pervasive slump, an informal dining room, combining food and entertainment. Was opened. Called the Ramskellar, this facility services about 1,500 full meals per day as well as miscellaneous foods, such as pizza, soda-fountain specialties, and snack foods. The coming of the Ramskellar has improved student patronage of the school food service. Such facilities may be the best answer to food service problems created by shorter college terms, rising food prices, and greater freedom of choice for student living quarters and meal arrangements.

3155-73
HOW TO CUT FOOD COSTS AND COPE WITH THE SCHOOL LUNCH CRISIS.
Nation's Schools 92 (5): 37-39. Nov 1973.
LB2804.N3 F&N
Community involvement, Cost effectiveness, Food cost, Food standards and legislation, Purchasing, School food service, School lunch programs, Schools.
Abstract: Soaring food costs are causing a crisis in school lunch operations. Some help will be forthcoming in the form of a Congressional Act upping federal contributions to school lunch programs. In the meantime, managers might consider other actions such as (1) raising the price of Type A lunches; (2) increasing prices of a-la-carte and adult meals; (3) dropping out of the National School Lunch Program if the school district is affluent; (4) seeking community funding; (5) limiting meat lunches to 3 or less per week; (6) simplifying menus; (7) using more soy extenders; (8) asking parents to handle food delivery on a contract basis; plus many other cost-reducing practices which will help lunch programs get through the hard times.

3156-73
HOW TO DEAL WITH A $1,000,000 LOSS.
Food Mgt 8 (8): 85-86. Aug 1973.
TX943.F6 F&N
College food service, Contract feeding, Costs, Financial management, Food service management, Operating expenses, Profit, Sales volume.
Abstract: College food service usually find themselves operating in the red when they lose their meal contract programs. Although a-la-carte sales volume may be large, it is usually not large enough to meet the increasing costs of doing business. One method of getting out of the red is to hire a food service contractor to manage the operation on a fee basis. Such a contractor can establish better control of food costs and maintain stronger supervision over labor. This, combined with a voluntary meal contract program, can put the college food service back on its feet financially.

3157-73
HOW TO DETERMINE FOOD COSTS.
Food Mgt 8 (8): 81. Aug 1973.
TX943.F6 F&N
Audits, Computer applications, Financial management, Food cost, Institutional feeding, Inventories, Operating expenses.
Abstract: Penn State University developed a computerized nutritional audit and food inventory for the State of Pennsylvania. The purpose was to determine the cost of feeding patients, guests, and inmates in all state institutions and to determine the nutritional standards maintained in those institutions. Today, the computer system generates a complete nutritional audit for each state institution based on age and sex of the population. It maintains a perpetual inventory of all food stores purchased by the users and issued to the dietary departments.

3158-73
HOW TO KEEP JEWISH STUDENTS ON CAMPUS.
Food Mgt 8 (7): 73-74. July 1973.
TX943.F6
College food service, Cookery, Jewish, Food preparation, New Jersey.
Abstract: This article discusses the Initiation and continuing

operation of a Kosher kitchen at Princeton University.

3159-73
HOW TO MAKE MORE MONEY.
Food Mgt 8 (10): 69. Oct 1973.
TX943.F6 F&N
Cost effectiveness, High schools, Profit, School food service, Snacks, Student involvement, Student participation.
Abstract: A student-operated snack bar has proved both popular and profitable for the food service operation at one California high school. This article explains how the snack bar was established, how it is run, and how the profits are used.

3160-73
HOW TO RELIEVE SUPPLY PROBLEMS.
Food Mgt 8 (7): 77-78. July 1973.
TX943.F6 F&N
Food preparation and distribution systems, Food supply, School lunch programs.
Abstract: This article discusses how the AAV Company of Cleveland, Ohio, solves the problem of inadequate supplies of food in operating the East Cleveland School Lunch Program. AAV supplements menus with food they prepare themselves to give the potential for cold items and more variety in the menu than is possible in purchasing just hot packs from the supplier.

3161-73
HOW TO SAVE $3 MILLION IN 14 YEARS.
Food Mgt 8 (5): 61-62. May 1973.
TX943.F6 F&N
Central Kitchen, Cost effectiveness, Food preparation and distribution systems, Los Angeles, Receiving school, School food service, Type A lunch.
Abstract: This article relates the experience of the Los Angeles School District, which set up the nation's first centralized school kitchen in 1958. The plan called for a central kitchen and food processing plant that would furnish receiving schools with those food items that normally required much time and effort if prepared separately at individual schools. By 1972, fourteen years after inception, the centralized kitchen had saved the school district over 3 million dollars.

3162-73
HOW TO USE DONATED FOOD.
Vend 27 (7): 33. July 1973.
HF5483.V4 F&N
Contract feeding, Donated foods, Food preparation and distribution systems, School food service, Vending firms.
Abstract: Contractors getting into the school food service business will often find that they have a quantity of USDA donated foods at their disposal, this article answers specific questions about the donated foods system, how a food contractor can participate in it, what types of food are available, and how a contractor can make the best use of donated foods.

3163-73
THERE IS MUCH INFORMATION AVAILABLE ON HOW TO MANAGE EMPLOYEES, BUT MANY MANAGEMENT PEOPLE IGNORE IT AND HAVE INCREASINGLY SERIOUS EMPLOYEE PROBLEMS.
Charles L Hughes
Proc Soc Adv Food Serv Res 24-51. Apr 1972.
TX943.P7 F&N
Food service occupations, Food service workers, Management development, Management education, Occupational guidance, Personnel management.
Abstract: The contents of many jobs do not motivate people, and the discontent and lack of interest of employees in these jobs provide a serious social problem. Mr. Hughes urged a new look at how business treates its employees, and a change to more concern for workers as people, to the benefit of both management and labor. The revolt against authoritarianism is forcing change in business, just as it has forced change in government, education, and other areas, and many of the traditional principles of management must give way to new approaches.

3164-73
IMPLICATIONS FOR PROGRAM PLANNING IN SCHOOL FOOD SERVICE.
M B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 31-38. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrition education, Program planning, School food service.
Abstract: This paper discusses five major implications for program planning in school food service: these are: 1) that school food service directors psychologically accept the realities and demands of nutrition programs in schools and commit themselves to the achievement of established goals. 2) that school food service directors continually strive to improve their professional competency. The need for continuiing education and more uniformity in the requirements for school food service administrators is stressed. 3) that school food service directors develop economic support based on sound fiscal planning and the effective use of a well-structured organization and a highly motivated staff. 4) that the school food service organization be structured to serve all children, and that children's opinions be considered in assessing food service needs. 5) that school food services feed the children. This implication conceives that the school lunch program should be part of the total school program, and that classroom teachers and food service personnel should unite to provide knowledge about nutrition.

3165-73
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOODS (CONSIDERATION OF ASSUMPTIONS NO. 1-4).
Mildred B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 92-96. June 21/july 2, 1971.
LB3479.U5U8 F&N
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses the process of motivating children to accept high nutrient foods based on four assumptions: 1) that children have a right to nourishing, interesting foods 2) that children must be taught to accept a variety of high nutrient foods 3) that children will accept high nutrient food at school better if fortified by parent approval and 4) that lunchroom environment, school policies concerning nutrition education and school administrative support influence acceptance of food by children at school.

3166-73
FUNCTIONS OF PARTICIPATIVE MANAGEMENT.
Mildred B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 90-91. June 21/july 2, 1971.
LB3479.U5U8 F&N
Communication, Management.
Abstract: This paper presents the functions and tools of participative management. A diagram of directions of communication is included.

3167-73
TEST YOUR P.R. QUOTIENT.
In-Sink-Erator Division of Emerson Electric Company
Racine, Wisc. 11 p. 1970.
HF5549.A4 F&N
Food service management, Industrial relations, Personnel management, Public relations, School food service.
Abstract: This booklet contains a test for school food service managers. It presents 10 public relations and personnel problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.

3168-73
SUPERVISORY SELECTION PROGRAM FOR DISADVANTAGED OR MINORITY GROUPS.
Cabot L Jaffee, Stephen L Cohen, Robert Cherry
Training and Dev J 26 (1): 22-27. Jan 1972.
LC1041.T7 F&N
Aptitudes, Disadvantaged groups, Employment opportunities, Evaluation methods, Job placement, Minority groups, Simulation, Supervision, Training.
Abstract: Due to social factors, managements often do not recognize the job potential of workers from minority groups. This article presents a methodology for evaluating the potential of these workers for supervisory positions. Evaluation based on traditional tests were avoided and "behavioral samples" based on the actual demands of various supervisory jobs were emphasized. These elicited immediately observable behavior that could be documented and upon which judgments could be made regarding the behavior individuals exhibited in simulated situations closely resembling those in which the potential supervisors would work. The results seem to show that these tests are accurate and reliable measures of an individual's probable job performance in a supervisory position.

3169-73
JOB ENRICHMENT: CHALLENGE OF THE 70'S.
Robert Janson
Training and Dev J 24 (6): 7-9. June 1970.
LC1041.T7 F&N
Career planning, Job satisfaction, Management, Motivation, Personnel management, Supervisors, Work attitudes, Working conditions.
Abstract: Money is persuasive, but it is not a decisive factor in job satisfaction. Besides being adequately paid, most employees want their jobs to be interesting to them in some way. It is up to management to see that employees receive the rewards and kudos due them for jobs well done. This means encouraging workers to make improvements in job methods over the "old way" of doing things. It means providing opportunities for employees to take on upwardlymobile, more challenging tasks as they are able to do them. And it also means promotions for achievement, rewards and recognition for outstanding performance, and most importantly, it means trusting employees by giving them real responsibility and chances to make significant contributions to the organization.

3170-73
SECRETARY-BOSS RELATIONSHIPS.
Allan Katcher
Training and Dev J 24 (6): 50-51. June 1970.
LC1041.T7 F&N
Clerical occupations, Human relations, Job satisfaction, Psychological aspects, Secretaries, Social problems, Supervisors, Work attitudes, Working women.
Abstract: Secretaries and their bosses could understand each other better and work together more efficiently if they had a chance to air their problems, grievances, and dissatisfacti-

ons. This article describes a process wherein secretaries and bosses can do just that through the medium of a neutral "summarizer." In a typical session, several secretaries and their bosses get together to hear and discuss the gripes they have about each other. These gripes have been collected beforehand by the summarizer, and he presents them to the group in anonymous fashion. As the participants listen and then discuss each item, people generally begin to recognize themselves as the cause of particular problems and grievances. With the summarizer acting as mediator, problems can almost always be worked out to the satisfaction of everyone concerned. These sessions have also been found to lead to greater day-to-day openness between bosses and secretaries.

3171-73
HOW TO ATTRACT AND KEEP CAREER-ORIENTED EMPLOYEES.
Stephen Kech
Fast Food 72 (5): 99-101. May 1973.
389.2538 F82 F&N
Career education, Financial support, Food service occupations, Food service training
Abstract: This article discusses the need for career-oriented opportunities for foodservice operators and the need to educate the public about opportunities in this field. Recruiting of manpower from schools with foodservice programs is stressed over the hiring of walk-ins. Information concerning the Culinary Institute and two new foodservice scholarships is included.

3172-73
PUTTING MANAGEMENT THEORIES TO WORK.
Marion S Kellogg
Houston, Gulf Pub. Co. 276 p. [c1968].
HF5549.K4 F&N
Decision making, Industrial relations, Management development, Management philosophies, Management systems, Motivation, Organization, Performance, Personnel management.
Abstract: For managers who want to improve their skills, this book shows them how to handle complex work performed by people whose personal knowledge and talents may individually surpass those of the person to whom they report. It is intended for managers of departments where work is done by professional specialists. As explained in this text, the problems of growth and motivation of subordinates are handled by the manager on an individual basis. The management process is explained in sequential order, from selection and hiring, through key decisions about work, organization, and staffing, to eventual concentration on personal employee development and motivation to accomplish organizational objectives.

3173-73
MEAL MANAGEMENT. 4th ed.
Faye Kinder
New York, Macmillan 576 p. illus. [1973].
TX353,K45 1973
Etiquette, Food purchasing, Marketing, Purchasing, Table settings.
Includes bibliographies. Available from NAL .

3174-73
FOOD SERVICE FOR THE EXTENDED CARE FACILITY.
Lendal H Kotschevar
[Chicago] Institutions/volume Feeding Magazine 509 p. illus. [1973].
RA975.5.E9K6 F&N
Equipment, Food purchasing, Food safety, Food service supervisors, Food service workers, Institutional feeding, Menu planning, Nutrition, Sanitation.
Includes bibliographics.
Abstract: This book has been written to provide such institutions as nursing homes and other small health care facilities with sufficient information and instructions to permit them to give adequate, nutritious food to patients. Subjects discussed include management and personnel, nutrition, menu planning, purchasing, sanitation, safety, layout and equipment. Food service managers of other operations, such as schools, may find useful suggestions in this book.

3175-73
LOCATING TROUBLE SPOTS IN ORGANIZATIONS; THE SEMANTIC DIFFERENTIAL TECHNIQUE.
Lothar H Kreck
Cornell Hotel and Restaurant Admin Quarterly 14 (1): 33-35. May 1973.
TX901.C67 F&N
Behavior, Conflict, Food service management, Organization, Organizations, Personnel management, Prediction, Research methodology, Research tools.
Abstract: The semantic differential scaling technique can be used as a research instrument for locating areas of probable conflict in a multi-departmental organization. The value of the technique lies in the fact that areas of concern (e.g., hierarchical levels, policies, departmental practices, personnel problems, etc.) can be isolated and further investigation concentrated in the particular isolated areas. Organizational research of this kind should be done in 5 steps: (1) informal talks with management and representative employees to determine possible issues involving labor dissatisfaction; (2) design and administer the sematic differential test to a random sample population; (3) evaluate new data; (4) continue with other methods of investigation in those specific areas of potential dissatisfaction; and (5) suggest solutions to the organization.

3176-73
RECOMMENDATIONS AND IMPLICATIONS OF THE RUTGERS EFFORT.
Paul A Lachange
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 103-118. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Cost effectiveness, Evaluation, Federal aid, Food preferences, New Jersey, Nutrient values, Nutritional quality, School food service.
Abstract: Rutgers University studied school food service operations (specifically in New Jersey) to identify the factors hindering significant improvements in effectiveness. Three aspects were emphasized: acceptance, nutrition, and cost. The most limiting factor was found to be political acceptance (including lack of concrete data on the educational and nutritive value of child feeding programs). The next most limiting factor was the absence of a means for evaluating available food programs and selecting the one that best meets the needs of particular school districts. The third most limiting factor is cost. A school district operating in the red cannot consider a program requiring matching funds, which is the case with almost all federal/state school food funding. Children's lack of acceptance of the school food is the prime reason for participation problems. The nutritional value of food is the most important criteria in child nutrition programs, but it cannot and does not displace food acceptance for the simple reason that food not accepted--no matter how nutritious--is food not eaten.

3177-73
DIMENSIONS OF ADMINISTRATIVE MANAGEMENT.
Mary Leidgh
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 32-37. 22 june/3 july, 1970.
LB3479.U5039 F&N
History, Management education.
Abstract: This paper duscusses the dimensions of administrative management. Included are a history of management, old assumptions about management, and five new assumptions for the new era of business proposed by Peter Drucker.

3178-73
MANAGEMENT BY OBJECTIVES: A CRITIQUE.
Harry Levinson
Training and Dev J 26 (4): 3-8. Apr 1972.
LC1041.T7 F&N
Evaluation, Industrial relations, Management, Management philosophies, Objectives, Organization, Performance criteria, Systems approach.
Abstract: Management by Objectives (MBO) is a useful but very imperfect system. It contains problems of goal-setting, employee motivation, performance appraisal, rivalry between employees and groups of employees, and management/subordinate relationships. Each of these problems are discussed in turn, with emphasis on the well-defined philosophical MBO positions of George Odiorne and Peter Drucker in relationship to them. For the future, the author calls for greater trust between managers and subordinates and a shift away from the reward/punishment psychology of MBO to a psychology of motivation based on ideals and principles shared by all. This means a change away from the competition mentality to that of cooperation.

3179-73
STAFF ACCOUNTING FOR LOCAL AND STATE SCHOOL SYSTEMS.
Allan R Lichtenberger, Richard J Penrod
Washington, D. C. 174 p. 1966.
LB2830.L5 F&N (U.S. Office of Education. State educational records and reports series: Handbook IV)
Accounting, Administration, Handbooks, Information processing, Recordkeeping, School systems.
Reprinted from U.S. Office of Education Bulletin 1965, No. 18.
Abstract: In an effort to keep the recording of staff information comparable among school systems throughout the country, this handbook provides identifications, definitions, and classifications for use in records maintained by state and local school systems. Data relevant to school staffing records includes items such as criteria for selection of staffing information, extent of staffing records, kinds of information compiled on individual staff members, and operation of an efficient staff accounting system.

3180-73
THE INSTITUTIONAL CONVENIENCE FOOD MARKET.
H R Linstrom, H Seigle, J David Morrissy
Mark Transp Situation mts-192: 24-27. Feb 1974.
1.941 M8M34
Convenience foods, Food service, Frozen foods, Institutional feeding, Main dishes.
Abstract: The value of convenience foods sold to the institutional market by 152 food processors totaled over $10 billion in 1973. Most of these sales were among the 14 largest firms reporting. Firms reported that over 6,000 food items were introduced in the last 5 years. The items discontinued in the 5-year period amounted to about 19 percent of those introduced. Frozen heat and serve entrees in standardized portions were seen as the largest growth area for convenience foods in the institutional market.

3181-73
CRITERIA FOR SELECTING, EVALUATING AND DEVELOPING CONSULTANTS.
Gordon L Lippitt
Training and Dev J 26 (8): 12-17. Aug 1972.
LC1041.T7 F&N
Consultants, Evaluation, Individual characteristics, Performance criteria, Personnel management, Power (Authority), Recruitment, Resources, Training.
Abstract: Many businessmen have become disillusioned over the use of consultants. They've hired them; but for one reason or another have gotten poor results. Most of these failures can be traced to inadequate screening and hiring practices. First of all, the time must be right and outside help must be a clear necessity. Once the need for consultant aid is established, the client company should (1) determine the nature and scope of the project a consultant will undertake; (2) review the qualifications and experience of various consultants in relation to the project; (3) discuss with prospective consultants their written proposals, their understanding of and approach to the project; (4) check consultants' references in depth; (5) study the consultants' proposals in terms of approach, probable benefits, costs, particular abilities and experiences of consultants to meet the project requirements, and qualifications of consultant personnel who will actually be working on the project; and (6) base the final selection on careful weighing of all factors, always remembering that the consultant is an independent entity and will not be entirely under company control.

3182-73
ITORP.
Gordon L Lippitt, Leslie This
Training and Dev J 24 (7): 10-15. July 1970.
LC1041.T7 F&N
Administration, Administration policies, Management, Organization, Planning.
Abstract: Organizations today are faced with unrest caused both by the complexity of their structures and functions and by the upheavals in society generally. These forces must be met with a process of organization renewal, adaptation, and planning for change. The key to organizational renewal is the ability to respond appropriately to situations. Response can be deemed appropriate if it results in all four of the following: (1) better utilization of human resources; (2) improved communication between employees both vertically and horizontally within the organizational structure; (3) enhanced organizational growth; and (4) more relevant response to external forces acting upon and affecting the existence of the organization.

3183-73
FOOD SERVICE AND EDP.
Herbert N Lobsenz
Vend 24 (6): 35. Mar 15, 1970.
HF5483.V4 F&N
Computer applications, Food service industry.
Abstract: This article briefly discusses the outlook on applications of computers in the food service industry in the coming decade.

3184-73
LOG OF THE EXECUTIVE DIRECTOR: JURISDICTIONAL DISPUTE.
Sch Lunch J 24 (3): 54-57. Mar 1970.
389.8 SCH6
Child nutrition programs, Conflict, Contract feeding, Food service management, Government role, Program evaluation, School administration, School food service.
Abstract: At all levels within the various school food programs jurisdictional conflicts have arisen. School food service managers, school administrators, food distributors, and government agencies squabble over who shall have authority over what, while thousands of children go hungry. This article presents some straight criticism of those who argue over the theoretical merits of various kinds of food preparation and delivery without ever getting down to cases and actually providing food for children. The author chastises school administrators who claim that food service is not the business of a public school and so allow children to go hungry and condemn them to a listless classroom existence. He further blasts the attitude of many American School Food Service Association members who are too narrow-minded and self-seeking to even consider using the resources of private industry's food services to help alleviate children's hunger.

3185-73
COMPUTERS- A DIVISION OF MANAGEMENT.
Raymond Lutz
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 123-14522 june/3 july, 1970.
LB3479.U5O39 F&N
Computer applications, School food service.
Abstract: The paper discusses computers as a dimension of management. Use of computers for ordering, stock control, assessing of future demands, tax reports, and clerical and problem-solving tasks is included. The author stresses that computers should be viewed as tools which release managers from clerical type activities so they can work more closely with students and employees. The misunderstood conception that computers can replace people is discussed. Applications of computers for menu planning, cost control and inventory control in school food services are presented. Results of a question and answer period which followed are included.

3186-73
MANAGEMENT BY OBJECTIVES: A CONSULTANT'S VIEW.
Walter R Mahler
Training and Dev J 26 (4): 16-19. Apr 1972.
LC1041.T7 F&N
Conflict, Industrial relations, Management, Management philosophies, Objectives, Organization, Personnel management, Power (Authority), Systems approach.
Abstract: This article describes the "hows and whys" of initiating a Management by Objectives (MBO) system within an organization. When installing an MBO system, two factors are important: (1) achieving organization-wide acceptance of the MBO idea; and (2) getting managers to act in such a way as to make MBO a success. The company must be truly receptive to the MBO for it to have any beneficial effect. All administrators must be involved in the system, from topmost management to the loading-dock supervisor. MBO provides a means of working out destructive conflicts and keeping productivity going by relating short-term goals to long-term objectives. MBO systems can be adapted to any industry or organization of almost any size. The key to making it work, however, is commitment to specified objectives.

3187-73
WHITE HOUSE CONFERENCE RECOMMENDATIONS APPLICABLE TO SCHOOL FOOD SERVICE.
A W Mahoney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 25-27. June 21/july 2, 1971.
LB3479.U5U8 F&N
School food service, White House Conference on Children.
Abstract: This paper discusses various recommendations made in the panels of the White House Conference on Food, Nutrition and Health which are applicable to school food services throughout the Nation. School food services are challenged to provide not only nutritious meals but nutrition education, table etiquette training and related information. Recommendations on the qualifications for and training of teachers in nutrition education are included.

3188-73
FOOD AND BEVERAGE COST CONTROLS.
Bruno Maizel
New York, ITT Educational Services 202 p. illus. [c1971].
TX911.3C65M3 (Hotel-Motel management series)
Accounting, Beverages, Cost effectiveness, Financial management, Food cost, Food purchasing, Food service management, Inventories, Menu planning.
Abstract: For the manager of a food service operation, food and beverage cost controls are most important. Cost controls are the key to profits, which in turn determine the success of a food service business. This book explains the management attitude toward cost controls through analysis of every aspect of a food service operation. Three chapters are devoted to inventory controls, and other chapters deal with control of food sales, storeroom goods, purchasing and receiving techniques, menu prices, and daily production methods. Specific control procedures are explained for spot checking, banquet work, and beverage supplies. Budgeting, forecasting of business cycles, and break-even analysis are discussed in terms of their usefulness in determining control procedures.

3189-73
MANPOWER NEEDS IN THE NURSING HOME INDUSTRY.
Cooking for Profit 39 (234): 52,54-55. June 1970.
TX901.C6
Administrator education, Dietitians, Educational programs, Food service supervisors, Food service workers, Manpower needs, Nursing homes, United States, Wages.
Abstract: This article describes the problems nursing home foodservices have in filling job vacancies, particularly in the dietary departments. Charts showing manpower data for dietitians and foodservice supervisors in the U.S., and a listing of educational programs for nursing home administrators are included.

3190-73
AN EVALUATION OF THE SCHOOL LUNCH PROGRAM OF FIVE PUBLIC HIGH SCHOOLS IN HONOLULU, HAWAII; PART I: ATTITUDES OF HIGH SCHOOL STUDENTS TOWARD THEIR SCHOOL LUNCH PROGRAM. PART II: BEYOND THE FEDERAL REGULATIONS FOR THE TYPE A SCHOOL LUNCH: NUTRIENTS AND PLATE WASTE.
A N Maretzki, C Chung, S Doucette
Denver, American School Food Service Assn. 38 p. 1971.
LB3473.H3 F&N
Adolescents (12-19 years), Attitudes, Food consumption, Program evaluation, Program planning, School lunch, United States.
Abstract: Methods and results of a study of the School Lunch Program in Hawaii. Questions attempted to gain insight into attitudes of the pupils toward school lunch, whether food service was meeting nutrient requirements of the students and the amount of discarded food.

3191-73
PROBLEMS OF WOMEN IN FOODSERVICE.
Carole Marsell
Food Mgt 8 (7): 36-41. July 1973.
TX943.F6
Attitudes, Behavior, Food service, Working women.

Abstract: This article discusses problems which concern women in foodservice, particularly in relation to wages and management potential. One of the major problems involves the attitudes of many women in the field. Representative comments of both women and men concerning these problems are included.

3192-73
THE ART OF DIRECTING AND COMMUNICATING.
Josephine Martin
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 68-76. June 16/27, 1969
LB3479.U5T4 1969 F&N
Communications, Management, School food service.
Abstract: State goals and objectives for enlightened use of the art of communication in school food service are presented.

3193-73
THE CONTROL FUNCTION IN THE MANAGEMENT OF SCHOOL FOOD SERVICE.
Josephine Martin
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 89-95. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Financial management, Management, School food service.
Abstract: A discussion of the means to control the functions of school food service from a management point of view--basic requirements are stated.

3194-73
FOODSERVICE EXAM TIME!
Josephine Martin
Food Mgt 8 (8): 27-28. Aug 1973.
TX943.F6 F&N
Budgeting, Evaluation, Financial management, Food cost, Food service management, Operating expenses, Planning, School food service.
Abstract: The cost of resources essential to food service have increased dramatically and continue to increase at an alarming rate. School food service managers must do some long-range planning to optimize their resources. One of the best ways for a school food service to take stock of its assets and needs is to bring in an evaluation team made up of food service professionals. Such an evaluation takes place in three steps: (1) a self-study done by the school principal and food service manager to determine the status and needs of the food service operation; (2) a local committee of food service, teaching, and administrative personnel to review the self-study and make recommendations; and (3) a visiting committee made up of USDA specialists, system food service directors, food service experts in various fields (food purchasing, financing, equipment, layout, etc.) to examine the food service operation and recommend plans for change.

3195-73
IDENTIFYING AND DEVELOPING WOMEN FOR MANAGEMENT POSITIONS.
Bird McCord
Training and Dev J 25 (11): 2-5. Nov 1971.
LC1041.T7 F&N
Employment opportunities, Job discrimination, Management development, Motivation, Role of women, Social relations, Training, Working women.
Abstract: Management is as yet unable to recognize the similarities between discrimination toward minority-group males and its present attitude toward women. The same social/cultural lag exists and will not change until management attitudes toward women change. In general women have achieved little more than token representation within management, and even these "token" women are found usually in traditionally female industries (women's magazines, nursing, elementary education, etc.). This article makes a case for the view that "if opportunities for educated women in areas other than the traditional feminine jobs are not forthcoming, this country may be headed for an even greater social polarization than it has experienced to date....the success of women in managerial positions will be dependent on the organization's interest and effort in developing women and...in changing the attitudes of its line management.".

3196-73
MANAGEMENT OF HUMAN RESOURCES.
Helen McGee
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 91-104.22 june/3 july, 1970.
LB3479.U5039 F&N
Administration, Budgets, Elderly (65 + years), Food programs, Models, School food service.
Abstract: This paper discusses the management of human resources. Topics included are a free lunch for every child, breakfast and dinner at school, feeding of the elderly at school, the availability of food service in schools twelve months a year, communication of the importance of their jobs to school food service employees. "Problem-orientation" versus "objective orientation" in approaching an objective, approaches to improvement of work performance through proper staffing considerations, and non-human resources such materials and facilities, budgeting and cost analysis. Six exhibits pertaining to staffing, position descriptions and job evaluation are included.

3197-73
A FOOD SERVICE CONCEPT FOR TODAY'S UNIVERSITY STUDENT.
Margaret Monahan, Elizabeth Hyde, Rheta McCutchin
J Am Diet Assoc 63 (5): 540-542. Nov 1973.
389.8 AM34
College food service, College students, Cost effectiveness, Financial management, Food service management.
Abstract: A new college food service concept has been tried at the University of Wisconsin at Madison. It involves a choice of four spending levels of food plans. Both meal tickets and cash service are offered. The food service staff no longer has to police dining rooms and snack bars, shuffle papers to arrange for meal transfers, prevent non-paying guests from obtaining free meals, or justify to students what happens to board dollars paid for missed meals. The new concept has contributed significantly to stabilizing occupancy of residence halls. The system provides students more desirable food service options at reasonable prices without jeopardizing financial stability.

3198-73
PRINCIPLES OF ADMINISTRATIVE AND SUPERVISORY MANAGEMENT.
James E Morgan
Engelwood Cliffs, N.J., Prentice-Hall 372 p. illus. [c1973].
HD31.M6 F&N
Administration, Communication skills, Human relations, Industrial relations, Management, Management education, Personnel management, Supervision, Training.
Includes bibliographies.
Abstract: This text is designed to furnish the potential or working manager with the fundamental principles of his or her job. It covers a wide range of topics, treating management as a universal process applying to any field. Specifically, the chapters deal with four main areas in which a manager must be proficient: (1) the management process--fundamental principles needed to develop a "management-minded" point of view; (2) human relations-fundamentals of an employee-oriented philosophy of management; (3) supervisory skills--experience-tested processes for attaining close and effective managementemployee relationships; (4) management techniques--work patterns that help get jobs done efficiently and handle situations that cannot be dealt with by supervisory skills alone.

3199-73
DO YOU REALY KNOW YOUR EMPLOYEES?
William J Morgan
Cornell Hotel and Restaurant Admin Quarterly 14 (1): 36-40. May 1973.
TX901.C67 F&N
Communication skills, Evaluation, Food service management, Food service workers, Job satisfaction, Motivation, Personnel management, Surveys.
Abstract: Food service directors often have only a sketchy notion of how their employees feel about certain important matters. 254 restaurant employees were polled to discover what their prevailing attitudes are in 10 major areas: (1) use of convenience foods; (2) food service mechanization; (3) wages paid; (4) fringe benefits offered; (5) job security; (6) working environment; (7) image of worker's own job; (8) advancement opportunity; (9) training given; and (10) supervision received. Then, 46 food service directors were asked to estimate their employees' attitudes in those same areas. Managers' estimates were most accurate for mechanization, job security, and training; but they woefully underestimated their employees' feelings about convenience foods, supervisors, and job image. Overestimation occurred in other areas--that is, employees were far less content with their wages, fringe benefits, and advancement opportunities than the managers thought. The results of this survey have implications for management, management training, and specifically for communication between managers and workers.

3200-73
MANAGEMENT BY OBJECTIVES AND RESULTS.
George L Morrisey
Reading, Mass., Addison-Wesley Pub. Co. 164 p. illus. [1970].
HD31.M62 F&N
Cost effectiveness, Decision making, Management, Management education, Objectives, Planning, Productivity, Program planning.
Bibliography: p. [145]-148.
Abstract: This book describes a system of management wherein every action is directed toward an explicitly stated objective or desired result. Managers must establish a realistic, achievable goal; create a logical, workable program for its accomplishment; and devise a method for evaluating performance in terms of measured results in obtaining the goal. The book is divided into two parts: the first section explains how to plan and map out objectives; the second section deals with control--how to direct action toward fulfillment of objectives, and how to measure the effectiveness of that action.

3201-73
MOST FAVORED FOREIGN FARE.
Food Serv 35 (6): 23,64-66. June 1973.
389.2538 F732
College students, Cookery, international, Food preference ratings, Surveys.
Abstract: The Gallup organization polled college students to determine their preferences in foreign foods. The top six favorites were beef stroganoff, lasagna, veal parmigiana, Swedish meat balls, tacos, and steak teriyaki. Whether or not

3202-73

the students had traveled abroad, the survey revealed that young people enjoy experimenting with new cuisines. Food services would do well to expand their menus to include foreign fare.

3202-73
INDUSTRY'S INTEREST IN SCHOOL FOOD PROGRAMS.
William B Murphy
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 28-33. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition, Child nutrition programs, Food industry, Food technology, Industry role, School food service.
Abstract: The food industry has a great interest in school food programs not only because they constitute the second largest food market, but also because industry enjoys the challenge of improving the nutrition of people generally. When purchasing commercially prepared food products, schools should heed the following points: (1) Buy on value, not just price, because nutrition and child acceptance are paramount. (2) A processor cannot efficiently produce meals containing many individual varieties of food. (3) Stick to traditional products rather than substitutes, especially with respect to protein items. Insist on long-term test data on any substitute foods. (4) Announce it to parents and teachers when substitute foods are used; they should not be covered up or passed off as something else. (5) Buy only from processors that have rigid tests and high standards for ingredients. (6) Periodically check to make sure that the foods received are the foods that were ordered.

3203-73
THE A-B-C'S OF PRODUCTIVITY.
James R Myers
Cooking for Profit 39 (229): 25-27,50,52. Jan 1970.
TX901.C6
Food service industry, Food service supervisors, Productivity.
Abstract: This article discusses the aspects which must be considered in achieving higher productivity in the foodservice industry. Major topics include people, machines, materials and space. A number of "productivity quotes" from foodservice consultants and directors are included.

3204-73
EVERY EMPLOYEE A MANAGER; MORE MEANINGFUL WORK THROUGH JOB ENRICHMENT.
M Scott Myers
New York, McGraw-Hill 233 p. illus. [1970].
HF5549.M9 F&N
Human relations, Job satisfaction, Job training, Management, Motivation, Personnel management, Supervision.
Includes bibliographical references.
Abstract: Much theory has been expounded about good management and effective labor relations. This textbook is intended to bridge a gap between management theory and practice, presenting the theoretical as a basis for practical advice and experience in building managerial effectiveness. Emphasis is placed on job enrichment--defined in this book as "developing employees so that they think and behave like managers in managing their jobs, and redefining the job and the role of the worker to make such development feasible." examples and techniques of job enrichment are presented.

3205-73
PRODUCTIVITY IN THE FOOD INDUSTRY; A PRELIMINARY STUDY OF PROBLEMS & OPPORTUNITIES.
National Commission on Productivity
Washington, D.C. 23 p. 1973.
HD9006.N3 F&N
Agricultural development, Economic development, Food industry, Labor force, Laws, Marketing, Productivity, Research, Technology.
Abstract: A study was made of productivity within the food industry to identify problems and possible solutions. The study revealed 5 principal areas needing improvement. Recommendations were as follows: (1) Impediments to productivity due to government regulation should be reduced or eliminated. (2) Rail transport of food should be improved to equal the best service of the past 20 years. (3) Agricultural production operation changes having the greatest potential for improving productivity should be identified and implemented. (4) Clarification should be made of certain anti-trust regulations which have inhibited productivity improvements. (5) Comprehensive, industry-wide research and development projects should be encouraged but screened for relevancy, reliability, and validity.

3206-73
THE TRAINING MEMORANDUM (FILM LOOP).
National Education Media, inc.
Hollywood, National Educational Media 1 cassette, super 8mm, sd, col, 10 min. 1973.
HF5549.T72 F&N AV
Personnel management, Supervision, Supervisors.
Abstract: This is a mind-opening motivational film on the benefits of training to change attitudes of resistance and indifference. The savings of time and money are described in detail: reduction of waste, reduction of accidents, increased motivation and employee productivity, easing of supervisory work load, and many others, the film through a cleverly designed dramatization takes a skeptical supervisor through a series of experiences which motivate him to see training in a new light. He learns its many benefits to himself, his workers, and his company. Several examples of modern training methods and philosophy are illustrated.

3207-73
THE TRAINING MEMORANDUM (MOTION PICTURE).
National Educational Media, inc
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 12 min. 1973.
HF5549.T7 F&N AV
Personnel management, Supervision, Supervisors.
Abstract: This is a mind-opening motivational film on the benefits of training to change attitudes of resistance and indifference. The savings of time and money are described in detail: reduction of waste, reduction of accidents, increased motivation and employee productivity, easing of supervisory work load, and many others, the film through a cleverly designed dramatization takes a skeptical supervisor through a series of experiences which motivate him to see training in a new light. He learns its many benefits to himself, his workers, and his company. Several examples of modern training methods and philosophy are illustrated.

3208-73
INCREASING PRODUCTIVITY (MOTION PICTURE).
National Educational Media, inc
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 12 min. 1973.
HF5549.I5 F&N AV
Personnel management, Supervision, Supervisors.
Abstract: This film is intended to motivate managers to accept responsibility for increasing productivity. It discusses three aspects of the manager's job related to productivity: maintaining the status quo; problem solving; and creating productive change to promote growth. The film then moves into a portrait of the manager as change-agent, detailing four responsibilities he must assume: the responsibility for making the change; for accurate measurement; for involving others; and for leadership in increasing productivity.

3209-73
DISCIPLINE--A MATTER OF JUDGMENT (MOTION PICTURE).
National Educational Media, inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 12 min. 1973.
HF5549.D5 F&N AV
Personnel management, Supervision, Supervisors.
Abstract: Training for supervisors and managers in the difficult area of discipline. Uses a courtroom setting to dramatize the trial of a supervisor for having taken disciplinary action against three employees. Emphasizes paramount need for objectivity and impartial judgment on all levels of discipline from issuing a reprimand to terminating an employee. Putting rules in writing, disciplining in private, keeping a file ot employee infractions are stressed. Teaches the use of discipline to educate, not humiliate. Points out that discipline must be prompt and consistent.

3210-73
NEW IMAGE NEEDED FOR FOOD SERVICE WORKERS.
What's New Home Econ 25 (2): 42-43. Feb 1971.
HF5483.W4
Career ladders, Food service industry, Food service workers, Surveys.
Abstract: This article offers excerpts from the 225-page Cornell University study entitled A Study of Career Ladders and Manpower Development for Non-management Personnel in the Foodservice Industry, prepared for the Manpower Administration, U.S. Department of Labor.

3211-73
WORKSHOP FOR SCHOOL FOOD SERVICE SUPERVISORS AND MANAGERS; FOOD SERVICE ORGANIZATION AND MANAGEMENT I; RESPONSIBILITIES OF THE MANAGER.
New Mexico,GState Department of Education, School Food Service Division
Santa Fe, N.M. 64 p. [n.d.].
TX945.N42 F&N
Communication skills, Food service management, Inservice education, Motivation, New Mexico, Planning, School food service, Supervision, Workshops.
Workshop held June 15-20, 1972.
Abstract: School food service programs comprise the second largest food service operation in the U.S. Food service research and technology have, in recent years, altered not only food preparation and serving methods but have also brought changes in management and employee relations. This workshop manual outlines an inservice training course developed by the State of New Mexico to help school food service directors carry out their responsibilities more efficiently and to introduce them to new concepts in food service management. The workshop takes place over a 5-day period and includes the following subject matter: (1) creating (innovating, building, problem solving); (2) planning (personnel policies and practices); (3) organizing (time/work schedules, work simplification); (4) motivating (employee relations, training); (5) communicating (use of aids, personnel and community relations); (6) controlling (inventory, portions, record-keeping, cost analysis, purchasing, etc.).

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3212-73
THE NEW PSYCHOLOGY OF SUCCESS.
Instit/Vol Feeding 73 (10): 37-44. Nov 15, 1973.
TX820.I5 F&N
Careers, Food service management, Job satisfaction, Management development, Management philosophies, Motivation, Psychological aspects, Salaries.
Abstract: Food service executives command some of the heftiest salaries in the American business world, but money is not the key to job motivation among top management. From recent studies of the industry, it turns out that fringe benefits are more important than wages. Food service executives value such psychological factors as family happiness, job satisfaction, and congeniality of fellow employees far above anything else, now that they have finished scrambling to the top and can stop and think about such things. The implications of this are obvious. The organizations that offer personal instead of simply financial rewards will capture the top executive talent of today and tomorrow.

3213-73
NURSING HOME FOODSERVICE.
Cooking for Profit 39 (234): 34-35. June 1970.
TX901.C6
Cost effectiveness, Federal aid, Food service, Glossaries, Nursing homes, Operating expenses, Population trends, Wages.
Abstract: This article discusses the potential problems, pitfalls and profits in nursing home foodservice as the percent of the U.S. Population over age 65 climbs at a rapid rate. Definitions of the various types of nursing homes are included.

3214-73
THE COMPUTER S HOW IT WORKS.
Frank O'Leary
Food Mgt 8 (8): 50-52,73,82. Aug 1973.
TX943.F6 F&N
Computer applications, Computer science, Computers, Data processing.
Abstract: In language readily understandable to the layman, the basic principles and functions of a computer are here explained, especially as they apply to food service operations.

3215-73
SO, WE OUGHT TO GET STARTED ON OD.
Paul O'Rourke
Training and Dev J 26 (1): 21. Jan 1972.
LC1041.T7 F&N
Administration, Administrator role, Change agents, Evaluation, Management, Management development, Objectives, Organization, Productivity.
Abstract: Organizational Development (OD), can be very complex, but companies with limited resources can achieve quite a lot in OD if management will take up the task of getting things started and offering leadership and direction. To begin, top managers must answer this question: how can we really achieve a more effective organization? next managers must, with concurrence of subordinates, establish an organizational objective to give their firm a sense of direction, and then dedicatedly pursue that objective for a year. The results will be suprisingly beneficial, but only if the total management force participates, involves itself in the organizational development goal, and commits itself to seeing the goal accomplished. Trust and free communication between all employees is essential.

3216-73
FOCUS IS ON FOUR SEGMENTS OF THE FOOD SERVICE INDUSTRY: CONTRACT FEEDING, RESTAURANTS, HOTEL FOOD SERVICE, AND AIRLINE FEEDING.
Mary W O'hara
Proc Soc Adv Food Serv Res 9-14. Apr 1972.
TX943.P7 F&N
Airline catering, Catering, Contract feeding, Food preparation and distribution systems, Food service, Personnel management, Research, Restaurants.
Abstract: Mary W. O'Hara, project coordinator in the National Restaurant Association's Career and Training study reported that the study group was in the implementation phase in the contract food service segment of the study; and she wanted to discuss the design phases to that point. She referred back to the first phase, that of initial data collection, pointing out that it involved a whole series of things--looking at the organization, looking at the company, considering the way that personnel policies and practices have been developed, and especially the way that they affect the current utilization, promotion, and wage structure of hourly employees.

3217-73
THE PEOPLE DIMENSION.
Cecil F Olsen
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 38-48. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Management education, School food service.
Abstract: This paper discusses "The People Dimension." topics included are service to others, the factors influencing job satisfaction or dissatisfaction, communication, guideposts for developing strategies to deal with people-related situations, a checklist for motivation of employees, and children as a part of the "People Dimension" in the school lunch program. School food service directors are challenged to put children first in order to have a proper perspective from which to develop nutrition education and school lunch programs. Following the paper is an award-winning story entitled "Cipher in the Snow" about a young boy who stepped off the school bus and fell dead in the snow because nobody in his life had ever recognized his "People Dimension" and natural human need for acceptance.

3218-73
PERSONNEL TRAINING--A DIMENSION OF MANAGEMENT.
Cecil F Olsen
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 59-62. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Personnel management, Training.
Abstract: This paper concerns personnel training as a dimension of management. Eleven items which are involved in personnel training are discussed.

3219-73
MOTIVATION IN ACTION.
Dorothy L Otterson, Harriet Stephenson
Training and Dev J 26 (3): 36-41. Mar 1972.
LC1041.T7 F&N
Attitudes, Behavior, Job satisfaction, Management philosophies, Motivation, Performance, Personnel management, Supervisors, Working conditions.
Abstract: Industrial employees have changed in the last generation or so. Their education, training, life experiences, and values are different enough to necessitate total readjustment of business practices to make productive use of these newer employees. A study was undertaken to discover just exactly what factors contribute to a pleasant, productive modern working environment. The most vital factor seems to be a recognizable and operative commitment on the part of management to treat every employee as an honest human being who takes pride in his work. The individual most important in insuring employee job satisfaction (and thus productivity) is the immediate supervisor who sees his subordinates and their work on a day-to-day basis. When the supervisor actually trusts his employees with responsibilities and allows the freedom to set goals and make important contributions, productivity tends to increase proportionally.

3220-73
THE MANAGEMENT OF TRAINING; A HANDBOOK FOR TRAINING AND DEVELOPMENT PERSONNEL.
Calvin P Otto, Rollin O Glaser
Reading, Mass., Addison-Wesley Pub. Co. 410 p. illus. [1970].
HF5549.5.T7O88 F&N
Educational planning, Educational programs, Educational resources, Instructional materials, On the job training, Personnel management, Teaching methods, Training, Training techniques.
Includes bibliographical references.
Abstract: This guidebook for training and development personnel pulls together the fundamentals of the training job and introduces a pragmatic approach to solving training problems. Topics covered include (1) organization of a training department, (2) training strategy, (3) training methods and materials, and (4) examples of training situations.

3221-73
FOOD MANAGEMENT IN SCHOOL FOOD SERVICE.
David R Page
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 105-12222 june/3 july, 1970.
LB3479.U5O39 F&N
Food service management, School food service.
Abstract: This paper discusses food management in the school food service. The situation of self management versus professional management in school lunch programs is emphasized, and the merits of each group as manager are considered. The VIT-A-LUNCH program in St. Louis and the ASTRO-PAK program in Detroit are compared for cost and menu variety. Management techniques using E.D.P. systems for food costs and labor control are included. Five attachments containing graphs and supplementary material follow.

3222-73
PANALISTS POINT THE WAY FOR GREATER USE OF FROZEN PRODUCTS BY FOOD SERVICE OPERATORS.
Quick Frozen Foods 36 (2): 90-92,94,96,101-102,104-105. Sept 1973.
389.8 Q4
Food preparation, Food service management, Frozen foods, Marketing, Merchandising, Processed foods, Purchasing.
Abstract: There exist major obstacles preventing greater use of frozen foods by institutional and commercial food service establishments. Seven members of the food industry--three frozen food packer/processors, one distributor, one broker, and two food service directors-formed a discussion panel to air some of these problems and suggest solutions. The biggest problem seems to be one of communication. Food service operators are simply not being informed about current and potential frozen food items. Extensive sampling is the best way to promote new products to food service operators. Brokers and distributors need more selling tools in order to do their job effectively. Food service operators have been skeptical of using frozen foods because in the past they have been "taken" by

fly-by-night frozen food processors. These disreputable producers pose a definite threat to the frozen food industry.

3223-73
A FIVE STATE STUDY OF SECONDARY SCHOOL LUNCHROOM OPERATIONS.
Eugene Parker
Sch Lunch J 22 (8): 57-62. Sept 1968.
389.8 SCH6
Food service management, Michigan, Minnesota, Missouri, Ohio, School lunch programs, Secondary schools, Surveys, Wisconsin.
Abstract: This article reports a 5-state study made to determine how well secondary school lunch programs were operating. Among other things, the findings indicate rising meal costs but no improvement in profitability. Food costs, not labor costs, are the number-one problem. Labor is next, with equipment, space, and government role being of lesser importance.

3224-73
THE COMPUTER & YOU.
William Patterson
Food Mgt 8 (8): 40-45, 75. Aug 1973.
TX943.F6 F&N
Computer applications, Computer science, Computers, Cost effectiveness, Food service management, History, Institutional feeding, Systems approach.
Abstract: Computers are revolutionizing the institutional food service field. These machines are capable of calculating just the right amount of foodstuffs at specific price levels that will produce the maximum nutritional value for the money. Computers are able to provide data to help food service personnel decide everything from whether to buy a new piece of equipment to how much milk will be needed during a certain week. Before converting to computer methods, however, food service directors should find out the pros and cons of computers generally and their potential application to specific food service operations.

3225-73
SUPERWOMAN; THE STORY OF THE NEW WOMAN IN FOODSERVICE.
William Patterson
Food Mgt 8 (7): 30-35,60,62. July 1973.
TX943.F6 F&N
History, Institutional feeding, Working women.
Abstract: This article discusses the history of the Women's Rights Movement, and the emergence of liberated women in institutional foodservice. A chronology of major events in the Women's Rights Movement, 1961-1972, is included.

3226-73
SOAR IN '74.
Eloise Payne
Sch Foodserv J 27 (10): 74-76. Nov./Dec. 1973.
389.8 SCH6
Baltimore, Cafeterias, Communication (Thought transfer), Food service management, Industrial relations, Job satisfaction, Motivation, Productivity, School food service.
Abstract: To keep motivation high and communication lines among employees and management open, the Baltimore school food service department set a service theme for the year 1974 around which staff members could rally. The idea is to not only set up a theme but also to put good management into practice by making sure each employee knows how he or she fits into the food service system and how his or her job is important to the overall function of feeding nutritious meals to children.

3227-73
MANAGING CREATIVELY; A VERY PRACTICAL GUIDE IN TWO VOLUMES.
Theodore Marvin Pollock
Boston, Cahners Books 2 v. illus. [1971].
HD31.P6 F&N
Communication skills, Decision making, Evaluation, Industrial relations, Leadership, Management education, Motivation, Personnel management.
V. 1. Managing yourself creatively.--v. 2. Managing others creatively.
Extract: What may make these 2 books somewhat different and may commend them to your attention in an offbeat way--is that they are neither the end result of a nationwide survey of business leaders nor the distilled experience of 50 year's personal involvement with a major corporation....these books rest on a firm foundation of 4 highly personal convictions. (1) We can improve our own performance and the performance of those under us. (2) Aside from human life itself, there is nothing so precious as a good idea. (3) The successful management of oneself and others is nothing more or less than applied common sense. (4) Regardless of the sophistication of our machinery, the subtlety of our planning, or the modernity of our facilities, it will always be people who make our companies go.

3228-73
PRACTICAL WAYS TO HOLD DOWN COSTS IN SPITE OF HIGH FOOD PRICES.
Harry Pope
Instit/vol Feeding 72 (11): 52-53,23. June 1, 1973.
TX820.I5 F&N
Costs, Food cost, Food prices, Food service management, Money management, Operating expenses.
Abstract: Rising food costs make it harder for food service operators to stay within their budgets or keep from raising menu prices. This article details one manager's success in discovering new ways to save money and keep menu prices stable. Suggestions include (1) compiling a menu analysis sheet too see if the most popular and profitable menu items are being featured as much as possible; (2) avoiding food waste; (3) using low-budget recipes; (4) obtaining bid prices, volume discounts, and cheaper meat cuts; (5) enforcing portion controls: (6) applying cash flow to cost reduction; and (7) saving in support costs. A notable effect of reducing expenses and keeping menu prices stable is a substantial increase in sales volume.

3229-73
QUALITATIVE AND QUANTITATIVE CONTROL OF FOOD.
Eleanor Pratt
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 118-126. June 15/26, 1970.
LB3479.U5T4 F&N
Food preparation, quantity, Food quality, Management, School food service.
Abstract: Management control of food, quality and quantity in School Food Service presented and defined. Its relationship to the function of management control on 5 major levels outlined.

3230-73
A STUDY OF THE ROLE OF THE UNIT SCHOOL FOOD SERVICE SUPERVISOR AS PERCEIVED BY SELECTED NORTH CAROLINA SUPERINTENDENTS AND SCHOOL FOOD PERSONNEL.
Nancy Bush Press
Raleigh 132 l. 1968.
LB3475.P7 F&N
Administrator role, Attitudes, Food service supervisors, Food service workers, Industrial relations, North Carolina, School administration, School food service.
Thesis (Ed.D) - North Carolina State University bibliography: leaf 113.
Abstract: This study purports to identify the tasks that should constitute the role of a school food service supervisor by determining the role of such a supervisor as perceived by school superintendents and food service personnel. On the basis of her findings, the author concludes that "delineation of behavioral tasks for a position can be used in the study of the role of an incumbent" and the findings of this study may be used as a basis for analyzing the supervisor's role." in other words, the results of this study are not substantive, but procedural. The author suggests nothing about the implications for the role of food service supervisor, but rather suggests that the method of research used in this "research" is applicable to the study of food service supervisors in states other than North Carolina.

3231-73
PRESCRIPTION FOR PROGRESS.
Instit/vol Feeding 71 (1): 25-40. July 1, 1973.
TX820.I5
Hospital food service, Innovation.
Abstract: This article discusses innovative food service systems in hospitals. Featured are the Kaiser Foundation Medical Centers, Northern California Region, Cedars-sinai Medical Center, Los Angeles, Palmetto General, Hialeah, Florida, and Brookdale Hospital Medical Center, Brooklyn, New york.

3232-73
PUTTING THE SQUEEZE ON RACIAL DISCRIMINATION.
Fast Food 72 (6): 112,114,116. June 1973.
389.2538 F82 F&N
Employment opportunities, Food service workers, Labor force, Laws, Racial discrimination.
Abstract: Discrimination in employment is prohibited in its more obvious manifestations by legislative and executive action; but in some nonconforming businesses an d industries, subtler forms of racial discrimination continue. This article cites the more insidious types of quasi-legal discrimination and warns managers of the dangers such discrimination can bring to their businesses and the damage it can do to themselves and their workers.

3233-73
WATCH OUT! HERE COME THE UNIONS.
Charles Quay
Food Mgt 8 (7): 50-52,62. July 1973.
TX943.F6 F&N
Food service workers, Labor unions, Morale, Motivation, Personnel.
Abstract: This article discusses foodservice personnel management at Parkview Hospital. Included is information on a study which the hospital had done on contract to survey all functions in the foodservice operation, develop job descriptions, and work out other details in preparation for potential negotiation of a union contract.

3234-73
RAPID FOOD SERVICE FOR SAN FRANCISCO'S NEW TRANSPORTATION SYSTEM.
Food Serv 35 (6): 44-45. June 1973.
389.2538 F732
Commercial food service, Convenience foods, Fast-food chains, San Francisco, Take-out foods, Take-out service.
Abstract: The new Bay Area Rapid Transit lines in San Francisco intersect with the old cable car lines at a point where a 20-year-old Woolworth store stands. The food service operation at this store will undoubtedly benefit from the new passenger

traffic. This article tells of the plans being made by Woolworth's food service manager to handle the increased volume.

3235-73
INSTITUTIONAL USE OF FROZEN ENTREES; QUALITY-PRICE MARKET SURVEY.
Clinton L Rappole
Cornell Hotel and Restaurant Admin Quarterly 14 (1): 72-88,9-9May 1973.
TX901.C67 F&N
College food service, Food preparation, Food service management, Frozen foods, Hospital food service, Institutional feeding, Main dishes, Processed foods, Surveys.
Abstract: The survey of 12 colleges and 12 hospitals reported in this article affords valuable insight into the food systems used by institutional food services today. Currently, four basic systems are in use: (1) conventional food system (food materials purchased raw and processed from scratch by fairly large labor force): (2) semiconventional food system (labor force reduced due to purchasing of some prepared foods; (3) "Ready Foods" system (precooked frozen entrees produced on premises for later use); (4) total convenience system (90% to 95% of foods purchased in convenience form from outside commercial suppliers). In all cases, there was much interest in purchasing precooked frozen entrees. Because the survey revealed no immediate saving in institutional labor costs after conversion to total convenience, food manufacturers should stress entree quality, variety, and cost uniformity as well as reduced capital investment for equipment and space. Hospital requirements for labeling are stricter as to nutritive content, and both hospitals and colleges stress food quality over food cost.

3236-73
IS YOUR BUNDLE BIG ENOUGH?
Betsy Raskin
Instit/vol Feeding 71 (9): 45-60. Nov 1, 1972.
TX820.I5
Food service industry, Food service management, Investments, Surveys.
Abstract: This article covers I/VFM'S Executive Status Report 4, and presents guidelines for personal growth in the institutional foodservice/lodging industry. Topics include investment in stocks, selling out, going public, franchising, working hard, and knowledge of the job market.

3237-73
EFFECTIVENESS OF PROGRAM EVALUATION.
Elton T Reeves, J Michael Jensen
Training and Dev J 26 (1): 36-41. Jan 1972.
LC1041.T7 F&N
Adult education, Educational programs, Evaluation methods, Program evaluation, Research, Statistical analysis, Testing.
Abstract: Are participants in adult education programs good judges of a program's worth or effectiveness? the study reported in this article was designed to answer just that question. Students in adult education programs were asked at the end of each class session (1) if the subject matter was relevant and (2) if the instructor communicated well. At the end of the course, students were asked to evaluate the entire program. Several months later, students were sent a questionnaire in which they again evaluated individual sessions and the total program. Program instructors also answered the questionnaire. The results of the study indicate that participants' evaluation of adult education programs could be an effective means of developing and refining future programs.

3238-73
FINANCIAL ACCOUNTING: CLASSIFICATIONS AND STANDARD TERMINOLOGY FOR LOCAL AND STATE SCHOOL SYSTEMS. Rev.
U.S., Office of Education
Charles T Roberts, Allan R Lichtenberger
Washington, D.C. 194 p. [n.d.].
LB2830.U52 1970 F&N (U.S. Office of Education. State educational records and reports series handbook II)
Accounting, Bookkeeping, Budgeting, Financial management, Handbooks, School administration, School systems.
Abstract: This handbook is designed to serve as a vehicle for educational program cost accounting at the local and state levels. When programs are eventually identified and benefits can be measured, a full program, budgeting, and evaluation system can then be operated. This handbook updates the original edition which provided only for a cost-accounting system that satisfied the legal and stewardship requirements connected with handling public funds. This edition provides a structure for describing and recording cumulative costs of programs.

3239-73
OPERATION SELF-APPRAISAL: A CHECKLIST FOR SYSTEMS SUCCESS.
Richard K Rogers
Food Serv 35 (5): 116,118,120,122-124,129. May 1973.
389.2538 F732
Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food service management, Systems development.
Abstract: This article is an attempt to get food service managers to "modernize" their businesses by investing in food supplies and equipment that operate according to pre-prepared systems. These systems of food preparation, food receiving, food storage, and food serving are supposed to better enable the food service manager to cater to his customers no matter who those customers are, what they want to eat, when they want to eat it, where they want to eat it, why they want to eat it, or how they want it cooked and served.

3240-73
GENERAL ADMINISTRATION IN THE NURSING HOME.
Wesley Wiley Rogers
Boston, Cahners 330 p. [1971].
RA997.R6 F&N
Administration, Administration policies, Financial management, Nursing homes, Organization, Patient care, Personnel management, Planning, Supervision.
Abstract: Nursing homes are relatively new institutions, having been established for the most part since the turn of the century. The majority of patients are elderly people who are no longer physically (or perhaps mentally) able to live on their own. For this reason, many nursing homes combine the facilities of a clinic or small hospital with the amenities of a residence hotel. This book is for nursing home administrators who want information on all aspects of the business from labor relations and technological improvements to patient care and counseling.

3241-73
DECENTRALIZED SCHOOL LUNCH.
Stephen Rosenberg
Food Mgt 8 (5): 33-34. May 1973.
TX943.F6 F&N
Food preparation and distribution systems, Menu planning, New York City, School breakfast programs, School food service, School lunch programs, Type A lunch.
Abstract: In New York City, an experiment in decentralizing the school breakfast and lunch programs is underway. Decentralization should provide a more localized food service for students of Puerto Rican, Black, Chinese, Italian, Jewish, and Irish backgrounds. The first objective is to provide the student with the type of food he wants, while also meeting parents' desires, Type A lunch requirements, food costs, and labor budgets. The second objective is to provide every student with a hot meal, even though not every school in the district has facilities for hot meal preparation.

3242-73
SAGA'S MANAGEMENT ODYSSEY.
Instit/vol Feeding 72 (12): 37-42. June 15, 1973.
TX820.I5 F&N
Commercial food service, Food service management, Food service supervisors, Food service workers, Management development, Management education, Organization, Personnel management.
Abstract: This article describes the history and present-day operations of the Saga Administrative Corporation, one of the most diverse firms in the food service industry. Saga does business on the theory that human beings are an organization's greatest resource. Good employee relations are good business, and Saga makes it a point to sustain morale and participation through a system of open communication between workers and management. This system is called "Organization Development." its purpose is to break down stifling hierarchical distinctions, encouraging supervisors and subordinates to confront each other honestly in order to seek ways of working together effectively.

3243-73
A RETURN TO FUNDAMENTALS: MAKE A CHOICE.
Mel Sandler
Cornell Hotel and Restaurant Admin Quarterly 14 (1): 23-26. May 1973.
TX901.C67 F&N
Administration policies, Administrator role, Food service management, Industrial relations, Labor unions, Personnel management, Planning.
Abstract: The role of an administrator is to know his business, know his employees, and be able to manage employees effectively. In the last two areas, managers tend to be negligent due in part to the fact that labor unions somewhat limit a manager's control over personnel. In a non-unionized operation, a manager has greater freedom and responsibility to determine the course of his operation. But in either case, managers must deal with employees whose emotional and financial needs must be fulfilled. This necessitates open communication between management and unions, an ability to make employees feel essential to the successful operation of the company, and a participatory policy of management wherin labor is asked to help in forming personnel guidelines and solving personnel problems.

3244-73
HOW MUCH DOES CONVENIENCE COST.
Helen Sanstadt
Cooking for Profit 39 (232): 25-31. Apr 1970.
TX901.C6
Convenience foods, Cost effectiveness, Food preparation, Fresh foods, Frozen foods, Hospital food service, Iowa, Menu planning, Research.
Abstract: This article presents a comprehensive cost study undertaken by the dietetics department of the University of Iowa's University Hospital. Five menu items were studied, and each was prepared from scratch, using semi-convenience foods, and using ready-to-heat-and-serve convenience foods. The study revealed small difference in cost per finished serving between regular ingredients and convenience foods.

3245-73
PATIENT-ORIENTED DIETETIC INFORMATION SYSTEM--II; COMPILING A COMPUTERIZED NUTRIENT DATA BANK.
Kathleen D Schaum, Marion Mason, Joan L Sharp
J Am Diet Assoc 63 (1): 39-41. July 1973.
389.8 AM34
Computer applications, Food tables, content, Hospital food service, Nutrient values.
Abstract: The Department of Dietetics of The Ohio State University Hospitals has compiled an extensive food composition table and stored it as a nutrient data bank in the computer. Presently, the data bank contains approximately 3,600 food items. It has storage space for 10,000 food items and sixty-three nutrients. Items may be added as needed, and nutrient values may be added and/or updated as they are reported. With this nutrient bank, an unlimite number of computer programs can be written to use the data for any type of nutrient calculation. Selected food items can also be printed in any format. Dietitians are no longer required to sort through files of food composition tables and lists.

3246-73
PATIENT ORIENTED DIETETIC INFORMATION SYSTEM--III; A COMPUTER-ASSISTED INSTRUCTION PROGRAM FOR CALCULATING NUT IENT INTAKES.
Kathleen D Schaum
J Am Diet Assoc 63 (2): 154-156. Aug 1973.
389.8 AM34
Computer applications, Computer assisted instruction, Nutrient intake, Therapeutic and special diets.
Abstract: A Computer-Assisted Instruction (CAI) program was developed to assist dietitians and students in calculating modified diets and in analyzing dietary intakes, recipes, and menus. The program provides: one all-inclusive source of nutrient data which is available at the user's fingertips, three teaching sessions for new users, a reference book listing the food items available in the file, and a program which performs many useful services for calculating nutrient values. The CAI program is operational and is available for use by institutions wishing to participate.

3247-73
PATIENT-ORIENTED DIETETIC INFORMATION--I; A COMPUTERIZED MENU PRINT AND DIET ORDER SYSTEM.
Kathleen D Schaum, Joan L Sharp
J Am Diet Assoc 63 (1): 35-38. July 1973.
389.8 AM34
Computer applications, Hospital food service, Menu planning.
Abstract: The Department of Dietetics of The Ohio State University Hospitals has developed and implemented a basic, patient-oriented computer system which provides for entering diet orders into the computer via a terminal. These orders then generate six computer-printed listings: diet orders, census data, birthday cake needs, menus sent on patients trays, patients whose nutrient intakes are being calculated, and personalized computer-printed menus. A seventh printout is the service sheet which is a by-product of the computer-stored menu cycle. This system has increased operational effectiveness, although no cost saving has been experienced--or was anticipated.

3248-73
THE FAULT, DEAR MANAGER, IS NOT IN SPEAKING, BUT IN BEING UNDERSTOOD.
Wilbert E Scheer
Fast Food 72 (6): 133-136. June 1973.
389.2538 F82 F&N
Communication (Thought transfer), Communication skills, Food service management, Food service workers, Personnel management.
Abstract: An effective food service manager is one who can make himself understood when speaking to his workers and who is able to do this with thoughtfulness and rapport. Difficulties in oral communication lie with the speaker. He must make sure his listeners have grasped the meaning of his words as he intended them to be understood. If the meaning does not get across, or if it gets across in garbled form, it is the speaker who must alter his mode of speech to make sure his words are correctly understood. Beyond this, a good manager should attain a rapport with his workers. The food service establishment is a joint venture. Workers should be treated as essential partners in that venture, rather than as mere underlings whose only purpose is to carry out the manager's orders. Good management communication takes careful thought and imagination. This article, written in a casual humorous style, gives some basic pointers that all managers should practice.

3249-73
COMMUNICATING BEYOND WORDS.
Wilbert E Scheer
Fast Food 72 (7): 117-119. July 1973.
389.2538 F82 F&N
Communication skills, Food service management, Food service workers, Nonverbal communication, Personnel management.
Abstract: Nonverbal communication involves other people's reactions to one's spoken or written words. Nonverbal aspects of communication are more subtle and less easy to recognize than oral or written aspects; yet nonverbal communication can "color" one's speech and convey a meaning entirely separate from (and sometimes contrary to) the words that are spoken. This article pinpoints such nonverbal elements as gestures, facial expressions, eye contact, tone of voice, changes in attitude or morale, positive or negative outlook or expectations, and others. It is important that the food service manager understand how his own nonverbal communication may be affecting his employees' reactions to him and to their jobs.

3250-73
MEASURING FOOD ACCEPTABILITY BY FREQUENCY RATINGS.
Doris D Schuh, Aimee N Moore, Byrdine H Tuthill
J Am Diet Assoc 51 (4): 340-343. Oct 1967.
389.8 AM34
Computers, Evaluation methods, Food dislikes, Hospital food service, Menu planning.
Reprint.
Abstract: This article describes a study undertaken to test the validity of the frequency rating technique as a measure of patient acceptability of hospital menus. The frequency rating technique is applicable in determining the frequency with which computer-planned menus can include menu items. The study shows that the frequency rating technique is probably not a valid measure of population attitude in an institution with relatively rapid turnover in population.

3251-73
CAN A COMPUTER BOOST PROFITS?
Elizabeth B See
Instit/vol Feeding 72 (12): 16,20. June 15, 1973.
TX820.I5 F&N
Accounting, Bookkeeping, Computer applications, Computers, Data processing, Food service management.
Abstract: This article describes how a computer works and what it can be used for. Food service managers may discover, upon learning more about computerization, that data processing may provide a more efficient means of handling bookkeeping and accounting functions. Much depends on the volume and repetitiveness of data to be handled, how fast the computed data is needed, and at what cost. These factors determine whether a food service operation can profitaby make use of a computer data processing service.

3252-73
SIX WAYS TO BUILD SCHOOL MEAL BENEFITS.
Vend 25 (1): 56. Jan 1971.
HF5483.V4 F&N
Food service industry, School lunch programs.
Abstract: This article presents highlights from the annual meeting of the Institutional Food Manufacturers Association in Chicago. Funding and management of school lunch programs were considered, and areas of foodservice needing improvement over the next five years were discussed.

3253-73
CHALLENGE FOR SCHOOL FOOD SERVICE.
Cluff Snow
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 107-109. June 21/July 2, 1971.
LB3479.U5U8 F&N
Nutrition education, School food service.
Abstract: This paper challenges school food services to approach their problems with creativity and drive and an acceptance of their "soft spots" and needs for change. The school lunch and the classroom teacher are stressed as basic sources of sound nutrition education, and the universal free lunch program funding is briefly reviewed.

3254-73
EXPLORING THE NEEDS OF THE FOOD SERVICE INDUSTRY; PROCEEDINGS OF THE 25TH CONFERENCE HELD AT WARREN, VERMONT, OCTOBER 17, 18, 19, 1971.
Society for the Advancement of Food Service Research
Chicago, Ill. 80 p. 1972.
TX357.S6 1971 F&N
Child nutrition programs, Commercial food service, Food service industry, Institutional feeding, Military food service, Prisons, Proceedings, Research needs, School food service.
Abstract: The aim of these proceedings was to determine areas within the food service industry where research is needed. Special emphasis was placed on military food service and the special nutritional needs of this particular population group, food service problems within the federal prison system were also discussed, as were the special nutritional needs of school children, commercial food service needs were highlighted, and lengthy consideration was given to food service research itself--especially in the areas of manpower, equipment, and food supply.

3255-73
DEVELOPMENT OF THE INDIVIDUAL--A GOAL OF THE FOOD SERVICE INDUSTRY; PROCEEDINGS OF THE 26TH CONFERENCE HELD AT DALLAS, TEXAS, APRIL 6, 7, 8, 1972.
Society for the Advancement of Food Service Research
Chicago, Ill. 109 p. 1973.
TX357.S6 1972 F&N
Career ladders, Career planning, Food service industry, Food service training, Food service workers, Proceedings, Productivity, Recruitment, Research.
Abstract: The thrust of this conference was the development of the individual employee with the food service industry. Special attention was directed toward career opportunities and advancement ladders with the industry, sources and development of personnel recruiting, food service training (methods and materials), and increasing productivity through improved personnel training and equipment use.

3256-73
GROWTH OF HEALTH FOOD SALES IN THE SUPER MARKET.
Robert S Spaeth
Food Prod Dev 7 (4): 28,30. May 1973.
HD9000.1.F64
Consumer economics, Food stores, Health foods, Marketing, Merchandising, Organic foods, Sales volume.
Abstract: The health food market is growing, and supermarket chains are recognizing a need to cash in on this new source of business. The number of health food items now runs into the hundreds, but stores will eventually reduce their stock as slow-moving products get weeded out. Major food manufacturers are becoming more involved in producing health foods, and ultimately, the small companies now in the field will die out. Special health food outlets will grow in number, but the entire health food market will not reach 5% of total national food sales for several years yet.

3257-73
CHALLENGE OF THE STREET HUCKSTERS.
Andrews Spearr
Food Mgt 8 (7): 42-44,72. July 1973.
TX943.F6
College food service, Commercial food service, Street vendors, Student participation.
Abstract: This article discusses the problems faced by Imco Industrial Caterers in attempting to compete successfully with the street hucksters in providing food service at Temple University.

3258-73
CONTRACTED VS. SCHOOL MANAGED: HOW COSTS COMPARE.
Marvin Spritzler
Vend 27 (7): 31-32. July 1973.
HF5483.V4 F&N
Contract feeding, Cost effectiveness, Evaluation, Operating expenses, School food service, Vending firms.
Abstract: Many school and college food services are switching from in-house food prepartion to the use of outside contracted food services and vending firms. A Cornell University study funded by the USDA shows that contracted school lunches cost 3-1/2 cents per meal less than comparable lunches prepared in a school's own kitchen.

3259-73
CONTROLLING FOOD COSTS--A MATTER OF SURVIVAL.
Marvin Spritzler
Vend 27 (10): 63-65. Oct 1973.
HF5483.V4 F&N
Charts, Cost effectiveness, Food cost, Food service management, Food serving methods, Portion control, Profit, Unit costs.
Abstract: In today's market, with food costs soaring and customers becoming more selective and price-conscious, keeping a tight control on food service costs is a matter of survival, quite aside from assuring healthy profits. There are 4 necessary steps to controlling food costs from preparation to service: (1) establish standard portions; (2) figure the exact unit cost for each portion; (3) base selling price on these unit portion costs plus a pre-determined mark-up percentage; and (4) schedule a system of routine price and cost checks to be sure the mark-up is being maintained.

3260-73
PROFIT AND SCHOOL LUNCH.
Marvin Spritzler
Vend 25 (2): 49. Feb 1971.
HF5483.V4 F&N
Commercial food service, Financial management, School lunch programs.
Abstract: This article considers the problem of profit in relation to the handling of school lunch programs by private foodservice companies.

3261-73
EXAMINING THE HOSPITAL MARKET.
Marvin Spritzler
Vend 25 (4): 54-57. Apr 1971.
HF5483.V4 F&N
Cafeterias, Commercial food service, Convenience foods, Diets for special conditions, Food distribution programs, Hospital food service.
Abstract: This article analyzes the $3.5 billion annual hospital food service market. Included are the facts versus fiction concerning hospital food, hospital distribution systems, and a diagnosis of why contractors still have such a small share of the hospital foodservice market.

3262-73
PROFILING THE COLLEGE MARKET.
Marvin Spritzler
Vend 25 (3): 74-75. Mar 1971.
HF5483.V4 F&N
College food service, Convenience foods, Financial management, Meal plans, Snacks.
Abstract: This article presents the trends and techniques that are re-shaping the $1.4 billion college and university foodservice market.

3263-73
NURSING HOMES: THE FORGOTTEN MARKET.
Marvin Spritzler
Vend 25 (7): 35-37. July 1971.
HF5483.V4 F&N
Commercial food service, Contract feeding, Cost effectiveness, Nursing homes.
Abstract: This article discusses the various operational aspects of small and medium-sized nursing homes, and notes that the opportunities for small foodservice contractors are great in this area.

3264-73
EMPLOYEE ATTITUDES TOWARD PERFORMANCE APPRAISAL.
Helen F Stafford, Marie E Knickrehm, Harrison M Trice
J Am Diet Assoc 48 (1): 20-24. Jan 1966.
389.8 AM34
Attitudes, Evaluation, Food service supervisors, Food service workers, Motivation, Performance criteria, Supervision.
Reprint.
Abstract: This article describes the study of performance appraisal programs in two food organizations to test for certain rating errors which may adversely affect the discriminatory value of supervisory ratings, and to assess the motivational value of these ratings for food service employees. Results seem to indicate that performance appraisal, alone, may not provide an equitable basis for administrative personnel decisions, but that appraisals may be of positive motivational value.

3265-73
HOW CAN YOU MAKE THEM EAT THE NUTRITION YOU SERVE.
Joseph M Stewart
Instit/Vol Feeding 73 (3): 10,12. Aug 1, 1973.
TX820.I5 F&N
Food habits, Food preferences, Nutrient intake, Nutrition, Nutrition education, School lunch programs, Type A lunch.
Abstract: No matter how nutritious the meals served in a school lunch program children will never get the nutritional benefit from their food if they rush through meals, or are served food that they are unaccustomed to. Under such circumstances children simply will not eat. Home environment plays a decisive role in children's food preferences and habits. Children who are served hamburgers and French fries regularly at home, will not eat spinach or liver at school. The child who at home is allowed to rush through his meal or eat only part of his food will behave in exactly the same manner at school. The result is reduced nutrient intake. None of this will change until a comprehensive, hard-hitting nutrition education program is presented to both parents and children.

3266-73
TECHNIQUES OF GROUP DYNAMICS.
Garfield Stock
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 19-31. 22 june/3 july, 1970.
LB3479.U5O39 F&N
Group dynamics, Organization, School food service.
Abstract: The paper focuses on Douglas McGregor's Theory X and Theory Y about people. Theory X proposes that the central principles of organization are derived via direction and control through authority while Theory Y proposes that central principles of organization are derived via the creation of conditions by which members of the organization can best achieve their own goals by directing their efforts to the success of the enterprise. These theories are both based on Maslow's work concerning the hierarchy of human needs. School food service people are encouraged to understand the needs of their employees and to try to involve them in team management via Theory Y.

3267-73
FOOD SERVICE IN INDUSTRY AND INSTITUTIONS. 2d ed.
John W Stokes
Dubuque, Iowa, Wm. C. Brown Company 260 p. 1973.
TX820.S73 F&N 1973
Equipment, Financial management, Food preparation, Food service management, Industrial food service, Institutional feeding, Laws, Merchandising, Sanitation.
Abstract: Food service management is a complex business involving knowledge of food, food preparation, financial management, legal aspects, and the art of merchandising. These are thoroughly discussed in this comprehensive treatise on food service as it should be conducted in hospitals, schools, colleges, and industrial plants. Amplifying the text are dozens of photographs depicting types of equipment, layouts for kitchens, arrangements for food serving areas, plus facsimiles of completed forms, documents, and ledgers necessary to proper food service operations.

3268-73
MANAGEMENT BY OBJECTIVES: A CRITICAL VIEW.
George Strauss
Training and Dev J 26 (4): 10-15. Apr 1972.
LC1041.T7 F&N
Decision making, Evaluation, Management, Management philosophies, Objectives, Organization, Performance criteria, Program planning, Systems approach.
Abstract: Management by Objectives (MBO) has several good features. Its emphasis on goal-setting makes performance appraisal more objective and realistic. MBO also links individual

3269-73

goals to those of the organization in a coordinated systems approach. Ideally, it forces management to specify exactly what it seeks to accomplish, and so it can be an effective means of communication, at least downward. MBO is a poor system in two respects. (1) it contains no built-in means for insuring that realistic goals are established. And it is all too easy for management to disregard its objectives when the going gets rough or when interpersonal conflicts arise between managers and subordinates. (2) MBO is not very realistic if seen primarily as a method of performance appraisal or subordinate goal-setting. In the MBO system, subordinate-set goals must mesh with those of the organization. This allows little real freedom for subordinates to create goals other than those already "approved.".

3269-73
A SITUATIONAL CHANGE TYPOLOGY.
Robin Stuart-Kotze
Training and Dev J 26 (1): 56-60. Jan 1972.
LC1041.T7 F&N
Change agents, Communication skills, Conversion, Management development, Management philosophies, Objectives, Organization, Training, Typology.
Abstract: Studies have shown that when organizations are to undergo internal change, the people involved in the change must be approached in a consultative manner and be invited to participate in the change decision as equal partners. The types of change an organization may undergo is determined to a large extent by the managerial skill or competence. This article discusses a typology of change-classification of change by type--the type being determined by the degree of technical and interpersonal competence on the part of management and how the change is implemented. The 4 change types described are natural change, directed change, cooperative change, and planned change. This typology can help training departments increase awareness of an organization's existing competence mix so as to implement appropriate change strategy. There is no "best" strategy, the best approach is the one that fits the organization.

3270-73
SUMMER NUTRITION PROGRAMS FILL NEED.
Cooking for Profit 42 (275): 24-25, 40, 47. Nov 1973.
TX901.C6 F&N
Child care centers, Food delivery systems, Food programs, Food service supervisors, Low income groups, Lunch, Summer programs.
Abstract: This article describes how a county recreation supervisor and a food processor combined forces to provide needy children with hot lunches at parks and child care centers through the summer. How the food is prepared and distributed throughout the county is described. The success of the program assures its continued support by communities within the county, despite the size and diversity of participating groups. For food service supervisors.

3271-73
TEXAS FEED DOLLAR'S BIG CHANCE.
Food Mgt 8 (10): 56-58,92. Oct 1973.
TX943.F6 F&N
College food service, Design needs, Dining rooms, Equipment, Facilities planning and layout, Food service management, Program planning, Student participation, Texas.
Abstract: The food service system at a new Texas A&M student residence complex incorporates all the latest equipment, production processes, dining facilities, and operational procedures. The food service director was given the job of building the new system from the ground up, using the best information from food service research and adapting this information to the needs of the school. This article tells how the facilities were planned and how they are presently managed.

3272-73
DIFFICULTIES OF BLACK SUPERVISORS.
Ray Travaglio, Don Sloan, James W Walker
Training and Dev J 25 (2): 33-34. Feb 1971.
LC1041.T7 F&N
Management, Management development, Manpower needs, Negroes, Personnel management, Racial composition, Supervision, Supervisors.
Abstract: Management should not demand that black people at supervisory levels stop being black when performing their responsibilities. As a link between management and the black community, the black supervisor performs critical roles, and very difficult ones to balance. Management should make every effort to demonstrate its good faith in in promoting subordinates and supervisors on the basis of merit, and not race. Managers should not make demands on black supervisors that are not normally made on other supervisors. And special treatment or training should not be given black supervisors, as this is usually seen as "management whitewash" by black subordinates. If equal employment is to be a reality, managers must wake up to the problems faced by black supervisors and must not aggravate those problems by too much "meddling without understanding.".

3273-73
THE COMPUTER & AUTOMATIQUE.
Grier Tripp
Food Mgt 8 (8): 54,77,79. Aug 1973.
TX943.F6 F&N
Computer applications, Computers, Contract feeding, Financial management, Food preparation and distribution systems, Food service management, Sales volume, Vending machines.
Abstract: The Automatique Company, a diversified vending and contract food service organization, has been making use of a new tool--computer-assisted management. The company had grown and expanded so fast that operations were not able to keep up with demand. With computerization, cooks do not spend valuable time calculating recipe specifications. Grocery lists are compiled that accurately reflect current menu needs. Kitchen managers no longer spend hours tabulating the figures required to determine the cost per portion of menu items. Financial management in general has been taken over by the computers, providing management personnel with more complete data and leaving them free to make the needed policy decisions.

3274-73
TWO VIEWS: GETTING INTO SCHOOL LUNCH.
Vend 27 (7): 34. July 1973.
HF5483.V4 F&N
Contract feeding, Marketing, New York City, Philadelphia, School lunch programs, Vending firms.
Abstract: How can a contract food service get into the school lunch business? one firm in Philadelphia, Pennsylvania made it by taking a subcontract from the dairy company already supplying milk to the schools. The contract began with easy-open canned entrees and graduated to the more sophisticated prepackaged meal system. In New York City, decentralization of the school district on Manhattan's Lower East Side paved the way for another food service contractor, who invited parents and students, as well as teachers and administrators, to help plan the school lunch program.

3275-73
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; SIMPLIFIED SYSTEM.
U.S., Food and Nutrition Service
[Washington] 1 v. (various pagings). Jul 1973.
HF5550.V52 (U.S. Food and Nutrition Service. FNS, no. 105)
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service.
Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contans the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

3276-73
SCHOOL FOOD SERVICE FINANCIAL MANAGEMENT HANDBOOK FOR UNIFORM ACCOUNTING; COMPLETE SYSTEM.
U.S., Food and Nutrition Service
[Washington] 1 v. (various pagings). Jul 1973.
HF5550.U5 1973 F&N (U.S. Food and Nutrition Service. FNS, no. 104)
Accounting, Bookkeeping, Financial management, Food service management, Handbooks, Records (Forms), School administration, School food service, USDA Food and Nutrition Service.
Prelim. ed. Published in Feb. 1973 by Peat, Marwick, Mitchell and Company (HF5550.*P4 F&N).
Abstract: This handbook is for the use of school food administrators and others responsible for recording and reporting the financial activities of a school food service fund. It describes uniform standard accounting systems suitable for use by all school authorities. It may be used in part or in its entirety, depending on the accounting system presently in use and its ability to achieve the results described in this handbook. Chapters include information on: (1) principles of accounting; (2) school food service accounting systems; (3) types of accounts within that system; (4) procedures for preparation and use of reports; and (5) definitions of accounting terms. The accounting system described in this handbook contains the following features: (1) accrual and double-entry bookkeeping; and (2) a set of procedures for recording revenue and expenditures and allocating costs.

3277-73
FOOD SERVICE OPERATIONS.
U.S., Naval Supply Systems Command
Washington, D.C. 1 v. (various pagings). Jan 1971.
VC370.U5 F&N (U.S. Naval Supply Systems Command. Navsup publication 421)
Food handling, Food preparation, Food safety, Food service management, Food service training, Food storage, Military food service, Military nutrition, U.S. Navy.
Extract: The purpose of this book is to provide food service personnel with the information they need to achieve an effective food operation. The text is organized in the sequence in which the various tasks most probably would be performed. Consequently, the first part covers the fundamentals of good food service. These are constants such as inspection and storage of provisions, sanitation, and safety. The second part, containing the essentials of food production, outlines all the

phases of production, including menu planning, food preparation, and food presentation. The third part presents suggestions concerning the organization of a food service division training program. The final part is a glossary of all significant terminology, concepts, and techniques found within the text.

3278-73
SUPERVISING EMPLOYEES FROM MINORITY GROUPS.
Robert E Van Brunt
Training and Dev J 26 (7): 36-38. July 1972.
LC1041.T7 F&N
Attitudes, Clerical workers, Communication (Thought transfer), Job satisfaction, Minority groups, Motivation, Performance, Personnel management, Supervision.
Abstract: Minority group employees are rapidly becoming more important in the clerical work force. It is the supervisor's job to make sure his attitudes and actions do not hinder their work performance and job satisfaction. If supervisors understand that original motivation is high but fragile, and that non-conforming behavior can be defensive due to uncertainty, shyness, or reaction to new surroundings, adjustment can be surprisingly quick. Performance standards should not be lowered. Minority group members consider this insulting. But training programs must be devised that take into account employees' language, behavioral, and cultural backgrounds. When these procedures are supported by clear, unequivocal company policy and supervisors understand that it is in their own interest for minority group members to succeed, any other problems can be more easily handled.

3279-73
GUIDE TO MANAGING PEOPLE; HOW TO CONTROL PEOPLE THROUGH THE SECRETS OF DYNAMIC LEADERSHIP AND SUPERVISION.
James K Van Fleet
West Nyack, N.Y., Parker Pub. Co. 159 p. [1968].
HF5549.T3 F&N
Administrator role, Communication skills, Leadership, Management education, Personnel management, Productivity, Supervision.
Abstract: The author states emphatically that "this book is about how to manage--how to control--how to influence other people." it does this by revealing 15 "secrets" about people and their behavior and providing practical, concrete examples of how managers have successfully applied these "secrets" to daily work situations. Written in anecdotal, precise, and easy-to-understand language, the book contains chapters on how to offer workers a feeling of self-reliance and self-respect on the job; how to listen and whom to listen to; how to build a superior organization with ordinary men; how to use competition; how to implement control through proper communication, coordination, cooperation, correlation, and correction; how to emphasize skill rather than rules; and many other topics.

3280-73
WHY HASN'T MANAGEMENT DEVELOPMENT WORKED?
Glenn H Varney
Training and Dev J 24 (7): 55-58. July 1970.
LC1041.T7 F&N
Administrator education, Career planning, Management development, Management education, Motivation.
Abstract: In many companies, the process of "getting to the top" has created a system that encourages managerial incompetency. The man who can "get in" with the boss is the one who gets promoted, no matter how meager his skills or how ruthless his temperament. Management development programs have been overlaid on this process with the result that many managers receive good training, but the "boss's pets" still get the promotions and incentives. Competent staff members are left with a dead-end position and a lot of frustration and hostility. Many leave for greener pastures. Top administrators are beginning to change their ways, because heavy turnover at the managerial level is expensive and a sign of company instability. A new approach to management training--called "motivational management development"--is effecting changes in the structures and management policies of entire companies. Company positions are selected by employees who have designed, with the aid of career counsellors, their own individual career plans vis-a-vis the company they work for.

3281-73
INDUSTRIAL FOODSERVICE AND CAFETERIA MANAGEMENT.
Mickey Warner
Chicago, Institutions/Volume Feeding Magazine 181 p. illus. [1973].
TX946.5.W3 F&N
Cafeterias, Equipment maintenance, Financial management, Food service management, Industrial food service, Institutional feeding, Menu planning, Personnel management, Sanitation.
Abstract: Intended for food service students, this book explains the "ins and outs" of industrial food service management. It describes the opportunities in the field, how one can get started, and what the possibilities are for success. Chapters cover the various aspects of food service management as they apply to cafeteria operations in (1) plants and factories, (2) office buildings, (3) schools and colleges, and (4) hospitals, nursing homes, prisons, and other institutions of confinement.

3282-73
MOTIVATION THROUGH COMMUNICATION.
Donald Wass
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 63-90. 22 june/3 july, 1970.
LB3479.U5039 F&N
Communication, Motivation.
Abstract: This paper gives a thorough review of the facets and problems of communication, and the part communication plays in motivation.

3283-73
HOW TO FINANCE A RESTAURANT.
George L Wenzel
[Austin, Tex.] 127 p. illus. [1970].
TX945.W42 F&N
Business skills, Commercial food service, Financial management, Financial support, Food service management, Restaurants, Retailing.
Abstract: For the person who wants to enter the food service business, this book gives advice on everything from locating and financing a restaurant to attracting customers and keeping them. The author presents hard facts (both good and bad) about the restaurant business, and describes the pros and cons of operating cafeterias, drive-ins, specialty restaurants, dining facilities on trains, ships, and other forms of transport, institutional, school, and industrial food services, plus many others.

3284-73
MOTIVATION TRAINING MANUAL.
George L Wenzel
[n.p.] 272 p. illus. 1970.
HF5549.5.M6W4 F&N
Food service management, Instructional materials, Management education, Manuals, Motivation, Personnel management, Reinforcement, Training, Training techniques.
Abstract: There exists a new psychological training principle so effective that the author claims "it has been used to make a stutterer speak fluently and a fluent speaker stutter without being aware of what was being done to him." the secret lies with a technique combining motivation and reinforcement. This technique can be used by managers to increase worker productivity and boost employee morale--all for the good of the business. How the food service supervisor applies reinforcement is all-important. The author provides many practical examples of reinforcement application in a variety of food service situations.

3285-73
HOW TO CONTROL COSTS.
George L Wenzel
[Austin, Tex.] 289 p. illus. [1971].
TX911.3.P5W4 F&N
Commercial food service, Costs, Financial management, Menu planning, Operating expenses, Payroll records, Profit, Purchasing, Sales volume.
Abstract: To be successful, a business must produce a profit. This cannot happen if operating costs consume most or all of the gross income. A restaurant owner should make something close to $20,000 a year net profit. If he does not, he is not managing his business efficiently. This book explains how to establish controls on operating expenses. Specifically, managers learn methods of cost control, production control, and sales control and how to apply these to the various aspects of the restaurant operation.

3286-73
HOW TO BUILD VOLUME.
George L Wenzel
[Austin, Tex.] 160 p. illus. [1971].
TX911.2.W4 F&N
Advertising, Commercial food service, Food service management, Menu planning, Merchandising, Operating expenses, Purchasing, Sales volume.
Abstract: Every year thousands of new restaurateurs begin in business only to close their doors a few months later, usually because of insufficient capital and lack of experience. This book shares with the new restaurant owner vital information and data to help him avoid the pitfalls of failure and build his business into a successful, on-going, profitable enterprise by increasing his volume of sales. Several chapters are devoted to each of the following topics: (1) dining room decor and atmosphere; (2) food quality--how and what to buy; (3) merchandising; (4) advertising; (5) employees--who and how many to hire and how to organize them; (6) menu planning--what to serve, how much to serve, and when to serve it; (7) specialty menus and special catering services; and (8) emergency feeding.

3287-73
WHAT DO YOU DO WHEN YOUR STUDENTS ARE EATING OFF CAMPUS?
Food Mgt 8 (11): 67. Nov 1973.
TX943.F6 F&N
Food preferences, Greenwich, Connecticut, High schools, Junior high schools, Parent participation, School food service, Student participation.
Abstract: Junior high and high school students in the well-to-do area of Greenwich, Connecticut, began using their large allowances to eat off campus. The food service director has instituted a series of special programs, in the form of contests and unusual foods, that have been successful in bringing students back to the school food service.

3288-73
WHAT IT WILL COST TO GO METRIC.
Amer School Board J 160 (7): 25-27. July 1973.
LB2831.A4 F6N
Costs, Educational planning, Equipment, Instructional materials, Metric system, Operating expenses, School administration.
Abstract: It will not be cheap to convert the United States to the metric system. Schools especially will carry a burden of expense in the cost of new teaching materials and equipment calibrated metrically. The ten-year conversion period should ease some of the expense, since schools will be able to replace traditional equipment with metric equipment in a normal replacement cycle. Scientific laboratory equipment is already calibrated metrically. The greatest changes (and thus, expenses) will occur in sports equipment and instruction. Shop and home economics equipment and instruction, textbooks and other educational software, general office and classroom equipment (rulers, yardstick, scales, etc.), and the training of metrics to nonteaching employees.

3289-73
FOODSERVICE UNDER CONTRACT: CAN 1973 BE A BILLION-DOLLAR YEAR?
Gene Yetter
Fast Food 72 (10): 79-85,144,148,163,165. Oct 1973.
389.2538 F82 F6N
Commercial food service, Contract feeding, Cost effectiveness, Economics, Food prices, Hospital food service, Sales volume, School food service.
Abstract: School and hospital food service by contract is a new and growing market for catering businesses. Previously, contract food services have been operating in office buildings and industrial establishments providing amenities from a simple coffee service to full-scale, around-the-clock meal operations. The new market in service institutions opens up both potential profits and potential problems. Schools and hospitals have special nutrient standards that must be met. They require special types of food and uniques cost accounting methods. Nonetheless, caterers are responding to the challenge of operating these food services and are having a great deal of success. This article presents an overall view of the contract feeding business and its inroads into the school and hospital market.

3290-73
PERSONNEL MANAGEMENT AND HUMAN RELATIONS.
John R Zabka
New York, ITT Educational Services, Inc. 216 p. 1971.
TX911.3.P4Z32 F6N (Hotel-motel management series)
Communications, Cost effectiveness, Evaluation, Food service management, Job placement, Job training, Personnel management, Recordkeeping, Recruitment.
Abstract: This book deals with the wide area of management/personnel relations in the hospitality industry. Among the topics discussed are (1) organizing the work load, (2) communicating with and motivating employees, (3) job analysis and evaluation, (4) salary, (5) recruitment and training, (6) performance rating, (7) record keeping, and (8) employee health, safety, and morale.

3291-73
CO-OP BUYING: YOU POOL YOUR POWER AND POCKET YOUR SAVINGS.
Robert L Zorn
Amer School Board J 160 (4): 42-43. Apr 1973.
LB2831.A4 F6N
Boards of education, Cooperative purchasing, Costs, Equipment, Purchasing, School administration.
Abstract: Buying in quanity will save you money. This gimmick has been used by salesmen for years to increase their sales volume. School districts could take advantage of the gimmick by pooling their resources and buying cooperatively. To implement the plan, a group of school boards merely pass resolutions agreeing to unify their purchasing. An administrator from each district is then assigned to coordinate his district's purchases through the plan, and to represent his district on a cooperative purchasing council which undertakes formal purchasing for all the districts involved.

3292-73
1973 CONVENIENCE FOODS STUDY: CONSIDER THE OPTIONS.
Instit/vol Feeding 73 (6): 68-77. Sept 15, 1973.
TX820.I5 F6N
Convenience foods, Food service management, Prepared foods, Surveys.
Abstract: The results of the 1973 Convenience Foods Study show that food service operations now make heavy use of convenience foods. Managers say use of such foods reduces waste, reduces labor cost, reduces portion cost, and offers a broader menu. They want more information provided on the labels about everything from use and handling to training aids. For two out of three managers, the heart of a menu still starts with raw ingredients; but the trend to convenience foods, either in full or component form, keeps growing.

Education and Training

3293-73
ASFSA PLANNING CERTIFICATION.
Sch Foodserv J 27 (5): 12. May 1973.
389.8 SCH6
American School Food Service Association, Certification, Food service workers, School food service supervisors.
Abstract: This article discusses ASFSA'S proposed certification program. Certification levels proposed include School Foodservice Director, School Foodservice Specialist, School Foodservice Manager, and School Foodservice Assistant.

3294-73
OUTLINE FOR OCCUPTAIONAL HOME ECONOMICS COURSE IN COMMERCIAL AND INSTITUTIONAL FOOD PREPARATION.
Alabama, Dept. of Education, Vocational Division, Home Economics Education
Montgomery, Alabama 39 p. illus. [1966].
TX911.A38 F6N
Curriculum guides, Food service, Food service occupations, Food service workers, Foods instruction, Nutrition, Occupational home economics.
Office of Education no. ED 016 744; ERIC Clearinghouse no. VT 001 299.
Abstract: The experimental outline is for teacher use in planning a two-semester course to prepare 11th and 12th grade students for entry level commercial food preparation jobs such as food service workers, cook helpers, caterer helpers, salad makers, baker helpers, short order cooks, and tray line workers. It was developed by vocational home economics teachers and state supervisors. Subject matter areas cover (1) Orientation to the world of work and food service careers, (2) Personal qualities necessary for success, (3) Nutrition, (4) Safety and food service workers, (5) Hygiene and sanitation, (6) Care and operation of equipment, (7) Management of time and energy, (8) Quantity food preparation, and (9) Food cost and portion control. Each subject area includes objectives and an outline of course content. Reference books, bulletins, and magazines are listed.

3295-73
OUTLINE FOR THE PREPARATORY COURSE IN OCCUPATIONAL HOME ECONOMICS IN THE FIELD OF FOOD SERVICES (PREPARATION AND MANAGEMENT).
Alabama, Dept. of Education
Washington, D.C., Educational Resources Information Center 19 p. 1966.
TX364.A42 F6N
Curriculum guides, Food preparation, Food service management, Food service occupations, Food service training, High school curriculum, Occupational home economics, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.25, HC-\$0.84; ERIC Report No. ED 016 773.
Extract: Teachers may use this experimental outline in planning a preparatory course in food service for secondary and adult students. The objectives are to help students recognize the contributions and scope of the food service industry and to acquire personal qualities, knowledge, and skills required in food service occupations. Concepts outlined are (1) orientation to the field of food service which includes contributions, scope, and occupations in the field, (2) the food service worker in the world of work which includes personal development and management of time, energy, money, and properties, and (3) knowledge and and skills involved in occupations in the field of food service which includes basic knowledge of human nutrition, management processes, health and safety practices, use and care of equipment, handling of food, and basic food preparation.

3296-73
CLOSING THE CONFIDENCE GAP.
Charles Albano
Training and Dev J 27 (8): 8-13. Aug 1973.
LC1041.T7 F6N
Behavior, Communication skills, Individual characteristics, Management development, Teacher education, Teaching, Teaching methods, Training.
Abstract: There are several components that underlie success in management training. The critical elements for good training include confidence on the part of trainers, acceptance of each other on the part of managers and trainers, and reponsiveness of the management audience--a commitment on the part of managers to practice what they learn. With respect to trainers themselves, certain personality traits were cited by managers as being especially effective in facilitating learning: (1): sincerity--a recognition of management relucatnce to change ideas or methods, but asking management to experience new ways before rejecting them; (2) open-mindedness--a trainer's readi-

ness to alter or discard his own views in the light of substantive refutation from students; (3) confidence--a trainer's faith in himself and belief in what he teaches; (4) preparation--a trainer's "homework," his ability to bring his expertise to bear on specific situations, his agility of thought; (5): facility in condensing, selecting, and relating ideas--a trainer's ability to communicate clearly and relevantly.

3297-73
GUIDELINES FOR HOSPITALITY EDUCATION IN JUNIOR COLLEGES; A MANUAL FOR THE ESTABLISHMENT OF PROGRAMS FOR CAREERS IN THE HOTEL-MOTEL, RESTAURANT, AND INSTITUTIONAL INDUSTRIES.
Richard L Almarode
U.S.,rOffice of Education
Washington, D.C., Educational Resources Information Center 58 p. 1967.
TX911.5.A42 PSN
Curriculum planning, Food service occupations, Guidelines, Hotels, Institutional administration, Junior colleges, Management education, Program planning, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$2.40; ERIC Report No. ED 015 734.
Extract: Before developing an occupational program, the college should survey local industry needs, opportunities for on-the-job training, possibilities of part-time work for needy students, and availability of instructors and advisors. If the survey shows the program to be feasible, an advisory committee should be formed to (1) inform the college of industry's present and changing needs, (2) help select and counsel students, (3) assist in job placement before and after graduation, (4) assist the school or the student financially, (5) recommend essential curriculum content, (6) provide or help recruit faculty, and (7) help publicize the program. The report offers examples of workable curricula for 1-year certificate and 2-year degree programs and for transfer to 4-year colleges. Other sections are devoted to equipment and facility planning, public relations, program funding, and program evaluation.

3298-73
A FOLLOW-UP STUDY OF JUNIOR COLLEGE HOTEL & RESTAURANT EDUCATION IN FLORIDA.
Richard L Almarode
U.S.,rOffice of Education
Washington, D.C., Educational Resources Information Center 97 l. 1968.
TX911.5.A43 PSN
Florida, Food service occupations, Food service training, Hotels, Job training, Junior colleges, Restaurants, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$4.80; eric Report no. ED 031 181.
Extract: This report compares the curriculums of six Florida junior colleges with that recommended by a 1964 joint industry and education meeting in three areas of education: (1) general, (2) business and electives, and (3) technical hotel and restaurant. General requirements vary greatly among the colleges, although all require English and physical education. In the business area, math is required by most, followed by advertising and sales. In the technical programs, all but one require a basic course in food production. The Council of Hotel, Restaurant and Institutional Education committee recommends academic credit for internship only in the transfer program (six hours), while the colleges allow as much as 18 credit hours for on-the-job experience. Details of the program of the six colleges are given. Most graduates appear to be successfully employed in the industry or are continuing their education at 4-year institutions.

3299-73
SENSIBLE NUTRITION MAKES THE SCENE, GRADES FOUR, FIVE, SIX. Rev. ed.
Alum Rock Union Elementary School District
Alhambra, Calif., Calif. School Food Service Assn. 29 p. bibliography, resources list. Mar 1970.
TX364.A4 PSN
Basic health facts, Basic nutrition facts, Curriculum guides, Elementary grades, Grade 4, Grade 5, Grade 6, Nutrition education.
Abstract: This curriculum guide for teaching nutrition in the classroom is composed of lesson outlines. Additional activities are suggested for adaptation to individual situations. A materials resource listing is included.

3300-73
DO CHILDREN BELIEVE IN TV?
Lillian Ambrosino
Children Today 1 (6): 18-19. Nov/dec 1972.
HQ781.C45 PSN
Adults, Advertising, Children, Television.
Abstract: This article is a summary report from the Surgeon General's Committee on Television and Social Behavior. Among the findings, children accept more material and situations presented on television than parents realize. Many of the child's ideas about the world come from TV. Their skepticism and disbelief are particularly strong regarding commercials, positive comments decreasing with age. Parents and teachers should find the article of interest.

3301-73
GUIDE FOR INSERVICE INSTRUCTION--SCIENCE, A PROCESS APPROACH.
American Association for the Advancement of Science, Commission on Science Education
[no Place], Xerox 149 p. 1973.
LB1585.A5 PSN
Evaluation, School children (6-11 years), Scientific methodology, Teaching methods.
Abstract: Through observations, measurement, and other techniques elementary school children are taught the scientific methods used in the laboratory and in nature, with the help of their teacher and this book. The objects of their study include seeds, plants and living animals, and such diverse subjects as behavioral objectives and how to read about science. Instructions to teachers and a key to questions asked are also included.

3302-73
HEALTH CONCEPTS; GUIDES FOR HEALTH INSTRUCTION.
American Association for Health, Physical Education, and Recreation
Washington, American Association for Health, Physical Education, And Recreation 52 p. 1967.
LB1587.A3A4 PSN
Concepts, Curriculum evaluation, Curriculum planning, Health education.
Abstract: This is a reference for curriculum workers and classroom teachers to use in developing health education programs in elementary and secondary schools. The theme is to teach by using concepts as a framework to work within rather than by presenting facts alone. The body of the text is in outline form with the concept printed in bold face in the margin next to the data supporting it. There are 14 areas thus outlined. No programs or teaching units for implementing any of these concepts are provided.

3303-73
PROGRAMED INSTRUCTION FOR FAT-CONTROLLED DIET, 1800 CALORIES.
American Heart Association
New York, American Heart Assn. 15 p. with professional guide. 1969.
RM222.2.A49 PSN
Calorie-restricted diets, Cholesterol-low diets, Diets, Fat-controlled diets, Programed instruction.
Abstract: The material for this programed instruction booklet is based on the 1800 calorie diet in the American Heart Association's booklet "Planning fat-controlled meals for 1200 and 1800 calories", revised 1966. The programmed instruction contains five sections on saturated fats vs. Polysaturated fats; using fats and oils in diet; fish, poultry and meat; eggs, milk, fruits, vegetables, breads and cereals; sweets, miscellaneous.

3304-73
NUTRITION TEACHING IN MEDICAL SCHOOLS.
American Medical Association, Council on Foods and Nutrition
J Amer Med Assoc 183 (11): 955-957. Mar 16, 1963.
R15.A48 PSN
Educational planning, Educational programs, Medical education, Medical schools, Nutrition education, Teaching.
Abstract: Modern research has shown the importance of nutrition in causing and curing disease and in conditions of physiological stress (growth, pregnancy, etc.). For this reason the AMA Food and Nutrition Council urges that high-level nutrition programs be established as required courses in medical and dental schools, it also recommends that post-graduate education courses be initiatedto keep the nutrition knowledge of practicing physicians up to date. Training and career development programs in nutrition should be established and medical research in nutrition should be fostered.

3305-73
COURSE RECOMMENDATIONS FOR SCHOOL FOODSERVICE TRAINING PROGRAMS IN TWO-YEAR COLLEGES.
American School Food Service Association
[denver] 20 l. 1973.
TX364.A43 PSN
College curriculum, College programs, Curriculum guides, Curriculum planning, Food service management, Food service training.
Abstract: The course recommendations and bibliographic data here included are intended for the use of two-year colleges that currently offer or intend to offer food service training programs. Course descriptions and prerequisites are geared to competencies that are unique to the management of a school food service. Thus it is assumed that the curricula described here be incorporated into a larger program of general food service management education.

3306-73
YUMMY RUMMY (GAME); AN EXCITING EDUCATIONAL GAME OF FOOD AND NUTRITION FOR ALL AGES.
American School Food Service Association
Denver, American School Food Service Assn. card game in box with 62 cards, box printed with puzzle. 1970.
LB1044.9 G3Y9 PSN AV
Educational games, Food composition, Food groups, Instructional aids, Meal planning.
Abstract: This game is for the upper elementary level. The 62 cards contain pictures of foods and are grouped by a color border on the card. A meal is to be formed by drawing and discarding cards for the correct assortment. The number on the

card indicates the relative nutritive value of the food. Suggestions are given for meal combinations.

3307-73
FUN WITH FOODS COLORING BOOK.
American School Food Service Association
Denver, American School Food Service Assn. 17 p. 1970.
TX355.A52 F&N
Activity books, Audiovisual aids, Basic nutrition facts, Coloring books.
Abstract: For primary school children. An 8" x 10" coloring book of foods printed on newsprint.

3308-73
PERSONALITY TRAITS AND THEIR IMPACT ON T-GROUP TRAINING SUCCESS.
Carl Anderson, John W Slocum Jr
Training and Dev J 27 (12): 18-25. Dec 1973.
LC1041.T7 F&N
Discussion (Teaching technique), Individual characteristics, Psychological aspects, Sensitivity training, Training, Training techniques.
Abstract: To get anything out of T-groups, trainees should have one or more of the following personality traits: (1) relatively strong ego lacking in personal conflicts; (2) low level of defensiveness; and (3) ability to communicate thoughts and feelings with a minimum of distortion. This article goes on to elaborate the potential for T-group training success of individuals with various psychological make-ups.

3309-73
SOAR IN '74 (CHARTS).
Baltimore (City), Public Schools, School Food Service Office
Baltimore, Md. 13 charts, 81/2" x 11", b&w and col, no mounting. 1973.
LB3475.B32 F&N AV
Baltimore, Food service management, Food service workers, Industrial relations, Organization, Personnel management, School food service, Speeches.
Kit includes speaker's text.
Abstract: This set of charts (with speaker's text) was used by the Baltimore School Food Service Office to promote a new approach to food service management. The charts illustrate the organization and operation of Baltimore's school food service system. Through the medium of the speech and charts, food service employees learn the inner workings of the entire food service system and recognize the importance of their own role in feeding school children.

3310-73
NUTRITION (TRANSPARENCIES).
Kathleen Barnard
Philadelphia, DCA Educational Products 20 transparencies, col. 1968.
TX353.N8 F&N AV
Basic Four, Basic nutrition facts, Energy, Nutrient functions, Nutrient sources, Transparencies.
With teacher's guide.
Abstract: This is a set of twenty transparencies for teaching basic nutrition to students in upper elementary and junior high school. The main topics illustrated are why the body needs food, sources and functions of the nutrients in food, the need for energy, food sources of energy,choosing foods from the basic four food groups, sizes of servings. The teacher's guide elaborates upon the subjects in the pictures.

3311-73
STATUS OF CURRICULUM DEVELOPMENT IN THE FIELD OF COMMERCIAL FOOD AT THE NON-BACCALAUREATE LEVEL.
Mildred B Barnard
U.S.,eOffice of Education
Washington, D.C., Educational Resources Information Center 165 p. 1967.
TX165.A3B3 F&N
Commercial food service, Curriculum planning, Employment opportunities, Food service occupations, High schools, National surveys, Occupational home economics, Post secondary education, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$6.68; ERIC Report No. ED 016 073.
Extract: Commercial food programs at the nonbaccalaureate level were studied to help educational and industrial leaders improve existing programs and establish new ones. Analysis of data showed that food classes were found within four main types of organization--vocational or techinal high schools. cooperative high schools, comprehensive high schools with a vocational education approach, and comprehensive high schools with the commercial food program centered in home economics, there is still a crucial need for more programs to prepare workers for the hospitality and food service industry. The many levels of employment opportunities in the industry can accomodate many and varied abilities. There is an immediate need for teacher preservice and inservice training and funds. Time and professional assistance are needed to help them develop curriculums. A national clearinghouse for information and ideas would also be of service.

3312-73
MEASUREMENT AND EVALUATION, 1966-67 (P.L. 89-10, TITLE I); ANNUAL REPORT.
Edward G Barnes
U.S.,dOffice of Education
Washington, D.C., Educational Resources Information Center 121 p. 1967.
LC4092.G4B3 F&N
Annual reports, Compensatory education, Disadvantaged youth, Elementary education, Federal programs, Georgia, Measurement, Program evaluation, Secondary education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$4.92; ERIC Report No. ED 020 242.
Extract: In this annual evaluation report, the compensatory education activities and methods of Elementary and Secondary Education Act Title 1 programs in Georgia are described according to the format stipulated by the Office of Education. The extensive statistical data which constitute the bulk of the report give achievement test results, attendance and dropout rates, and the amount of the participants' higher education. Special reports, which contain data, are provided on school food services and special education programs for handicapped children. Among major achievements, it is reported that reading programs have raised students' achievement level; the use of teacher aides has been effective; and summer school programs have been a success. It is also felt that Title I expenditures on early childhood education have encouraged the institution of statewide public kindergartens.

3313-73
VISUALS: THE BASICS FOR INSTRUCTIONS.
H Gene Bennett
Training in Business and Industry 10 (1): 28-30,39-43,59. Jan 1973.
HF1101.T7
Audiovisual instruction, Equipment, Evaluation, Instructional materials, Training.
Abstract: This article, adapted from a guideline for instructors in the Bureau of Training, U.S. Civil Service Commission, reviews the types of visual aids, the uses for each, and the related equipment. A chart which compares the image, hardware, and software qualities of each method is included.

3314-73
WHAT IS NUTRITION EDUCATION.
E H Berdahl
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 55-56. June 21/july 2, 1971.
LB3479.U5U8 F&N
Low income groups, Nutrition education, Preschool children (2-5 years).
Abstract: This paper discusses nutrition education for families. Two educational experiments are included, one in which the objective was to help preschool children learn via television, though no food information was presented, and the other in which the objective was to improve dietary levels of groups.

3315-73
ACTIVITY FUN WITH FOODS.
American School Food Service Association
Joyce Bergstrom
Denver, American School Food Service Assn. 21 p. 1970.
TX355.A5 F&N
Activity books, Audiovisual aids, Basic nutrition facts.
Abstract: Activity book for 3rd and 4th graders written on 8" x 10" newsprint. Coloring, cross-word puzzles, dot-to dot-to-dot games, word scramble, food identification and recipes are included in the 21 pages.

3316-73
TOO LITTLE KNOWLEDGE.
Jerome Berkman
Food Mgt 8 (10): 31-32. Oct 1973.
TX943.F6 F&N
Behavior change, Cost effectiveness, Educational programs, Food service management, Food service training, Job satisfaction, Job training, Safety, Sanitation.
Abstract: A little knowledge is a dangerous thing-especially in food service work where the health and safety of others are at stake. Managers are obligated to provide employees with practical training programs in safety and sanitation that result in observable positive changes in behavior. Such a program will not only reduce on-the-job accidents, but can also relieve workers' boredom and upgrade the quality and safety of the food produced, reduction of accidents, high quality control of food, and worker satisfaction add up to greater productivity at less cost.

3317-73
SUPERVISOR STATUS AND TRAINING.
Bernard J Bienvenu
Training and Dev J 24 (7): 52-54. July 1970.
LC1041.T7 F&N
Management development, Management education, Personnel management, Supervision, Supervisors.
Abstract: The job of the supervisor must be defined before effective supervisory training can begin. But very often assumptions are made regarding the job and status of the supervisor, assumptions based on tradition and outdated management work theory. A real effort needs to be made to find out the supervisor's actual position in any particular working environment and the responsibilities he can most effectively undertake to maximize worker performance and productivity.

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3318-73
TRAINING AND DEVELOPMENT HANDBOOK.
Lester R ed Bittel, Robert L ed Craig
American Society for Training and Development
New York, McGraw-Hill 650 p. illus. [1967].
HF5549.5.T7T7 P&N
Career education, Educational planning, Job training, On the job training, Personnel management, Teaching, Teaching methods, Teaching techniques, Training.
Sponsored by the American Society for Training and Development. Includes bibliographies.
Abstract: This handbook is a collection of articles contributed by leading practitioners in the field of personnel training and development. Its purpose is to provide a broad reference source for those responsible for in-house training programs. The topics covered are wide-ranging and inclusive--everything from determining training needs to instructional methods to budgeting and controlling training costs.

3319-73
THE DEVELOPMENT OF A GUIDE THROUGH COOPERATIVE ACTION RESEARCH FOR THE PURPOSE OF INTEGRATING THE SCHOOL LUNCH PROGRAM INTO THE ELEMENTARY SCHOOL CURRICULUM.
Irving Bloom
N.p. 173 p. 1955.
LB3475.B55 P&N
Activity learning, Curriculum planning, Elementary education, Integrated curriculum, Nutrition education, Research methodology, School lunch programs, Teaching guides.
Thesis (Ed.D) - New York University, authorized facsimile by University Microfilms, Inc., Ann Arbor, Michigan, 1972.
Abstract: This doctoral thesis set out to show that children's attitudes toward the school lunch program change favorably as they share in the development of curricula related to the school lunch program. The author recounts the methods and materials used and developed in test classes at a Newark, New Jersey school. Results of the tested hypothesis is described in terms of children's change of attitude toward the school lunch program.

3320-73
OPINIONS OF TRAINING EFFECTIVENESS: HOW GOOD?
Warren S Blumenfeld, Donald P Crane
Training and Dev J 27 (12): 42-48,50-51. Dec 1973.
LC1041.T7 P&N
Data analysis, Program evaluation, Surveys, Training, Training techniques.
Extract: This study had three purposes. These were to document (1) the management-perceived effectiveness of various training techniques, (2) the management-reported evidence on which these perceptions were based, and (3) the extent to which perceptions of effectiveness were based upon (correlated with) quality evidence. It was found that, in evaluating training, those responsible for paying the bills must not trust in man (opinion, subjective); but rather in controlled experimentation (data, objective). Opinions of managers (as well as trainees) as to training effectiveness are interesting; but they should be perceived as just what they are--opinions, not evidence. Four questions should always be asked regarding training, or any management strategy: (1) What do you do? (2) Does it work? (3) Do you have any evidence? (4) How good is the evidence?

3321-73
MICROTEACHING.
Myles P Breen
Training in Business and Industry 8 (6): 32-33. June 1971.
HF1101.T7
Microteaching, Teacher education, Teaching, Television.
Abstract: This article describes the technique of "microteaching" which involves the actual teaching of a small group in front of a video camera in order to criticize and correct a specific fault.

3322-73
THE BEST STRATEGY FOR COACHING WITH VTR.
Myles P Breen
Training in Business and Industry 7 (1): 29-30,54. Jan 1970.
HF1101.T7
Audiovisual aids, Experiments, Feedback, Speeches, Training.
Abstract: This article discusses an experiment which involved monitoring of 110 beginning speech students via videotape in an effort to pinpoint what sort of feedback mechanism produced the greatest level of anxiety reduction during subsequent speeches. Measurement of anxiety was based on nonfluency. Feedback treatments included varying combinations of teacher comment, self-analysis, or no comment and playback or no playback of the videotapes. Playback of the video tape with teacher comment yielded the highest level of anxiety reduction.

3323-73
THE USE AND MISUSE OF AV.
Martin Broadwell
Training in Business and Industry 7 (10): 40-41. Oct 1970.
HF1101.T7
Audiovisual aids, Learning.
Abstract: This article discusses the considerations involved in the proper use of A-V materials to aid learning. Analysis as to which type of audio-visual approach will best produce the desired result is emphasized.

3324-73
11 THINGS YOU NEED TO KNOW IN PLANNING A TRAINING MEETING AT A HOTEL.
Martin Broadwell, Jack Behrend
Training in Business and Industry 10 (3): 23,35-37. Mar 1973.
HF1101.T7
Audiovisual aids, Costs, Facility requirements, Hotels, Planning, Training.
Abstract: This article presents 11 considerations which should be made in planning a training meeting at a hotel. These considerations include room costs, lay-out, and facilities, availability of transportation, availability of audio-visual equipment and operators, and related aspects.

3325-73
I DON'T TEACH BEHAVIORAL OBJECTIVES ANYMORE!
Martin M Broadwell
Training in Business and Industry 8 (4): 52-53. Apr 1973.
HF1101.T7
Behavioral objectives, Job analysis, Learning, Programed instruction, Training.
Abstract: This article discusses the problem of teaching behavioral objectives, and the related larger problem of analyzing jobs and job standards.

3326-73
RECOLLECTIONS OF A SEMINARIAN.
Martin M Broadwell
Training in Business and Industry 7 (8): 39-41. Aug 1970.
HF1101.T7
Evaluation methods, Seminars.
Abstract: This article discusses the many types of seminars available, and presents a number of considerations which should be made in evaluating the potential usefulness of a seminar and deciding who should attend.

3327-73
HOW TO EVALUATE HOTEL AND SEMINAR CENTERS.
Martin M Broadwell
Training in Business and Industry 7 (2): 55-58. Feb 1970.
HF1101.T7
Evaluation methods, Seminars.
Abstract: This article discusses the four major considerations which should be made in choosing a place for a seminar. These are: cost, location, physical facilities and equipment, and the attitude of the management at the prospective location.

3328-73
SOUND & PICTURE SIGNIFYING SOMETHING.
Martin M Broadwell
Training in Business and Industry 7 (5): 36-37,66. May 1970.
HF1101.T7
Audiovisual aids, Audiovisual instruction, Training.
Abstract: This article discusses various aspects of sound-on-slide technology, and weighs the advantages and disadvantages of slides versus filmstrips.

3329-73
DOING WHAT COMES NATURALLY.
Martin M Broadwell
Training in Business and Industry 7 (1): 46-47. Jan 1970.
HF1101.T7
Evaluation, Instructional materials, Learning, Teaching, Teaching methods.
Abstract: This article discusses the problem of teaching people how to teach, and the concern that although prospective teachers are offered many methods for the enhancement of their instruction, little emphasis is given to the learning-producing ability of these methods. Lecturing or "doing what comes naturally" is considered critically because of the passive role students usually play in this process.

3330-73
BROADWELL ON INSTRUCTOR EVALUATION.
Martin M Broadwell
Training in Business and Industry 10 (10): 25-28. Oct 1973.
HF1101.T7 P&N
Behavioral objectives, Cost effectiveness, Effective teaching, Evaluation methods, Feedback, Performance, Performance criteria, Teacher evaluation, Training.
Abstract: Training programs and instructors should be evaluated for two reasons: (1) to determine cost effectiveness; and (2) to improve future training. When developing instructor evaluation methods, it should be remembered that teaching/learning is an involvement process wherein students are provided some mental activity causing them to embed the material in their memories. Thus, four major inputs should be considered: (1) student, (2) teacher, (3) material to be learned, and (4) environment in which it is learned. A good critique will give information about what students are doing as well as what the teacher is (or isn't) doing. It should indicate the depth as well as the amount of involvement, and it should also indicate how often real feedback is obtained about each student and how well he is understanding the material.

3331-73
NUTRITION CONTENT--THE BASIC CONCEPTUAL FRAMEWORK.
Esther L Brown
Ill Teacher 14 (1): 3-5. Sept/Oct 1970.
LB1025.I4 P&N
Basic nutrition facts, Concept formation, Evaluation, Professional education, Teacher education.

3332-73

Abstract: The seven basic concepts in nutrition presented in this article can be used for teaching in classrooms, lunchrooms, doctors' offices and classes for adults. They are designed to permit flow of basic nutrition information in logical steps. These concepts also allow teachers to evaluate their own teaching by providing a way to determine whether the basic information to be taught will provide the students with the thoughts suggested by the concept. Each concept is enlarged upon in ways that suggest teaching activities.

3332-73
THE DEVELOPMENT AND TESTING OF A BEHAVIORAL-REFERENCE GROUPS MODEL FOR EVALUATION OF VOCATIONAL EDUCATION PILOT PROGRAMS:OCCUPATIONAL RESEARCH DEVELOPMENT MONOGRAPH NO. 4.
Walter E Brown
Rutgers, the State University, Dept. of Vocational-Technical Education
Washington, D.C., Educational Resources Information Center 85 p. 1970.
LC1046.N4B7 F&N
Evaluation methods, Food service training, High school curriculum, Legislation, Performance criteria, Pilot projects, Program evaluation, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$4.35; ERIC Report No. ED 041 110.
Extract: The Vocational Education Act of 1963 specified that funded programs undergo periodic and regular evaluation to determine if participants are being adequately prepared for employment. A quasi-experimental method for objectively evaluating pilot programs was developed using appropriate reference groups in lieu of the traditional experimental control group. Reference groups may consist of similar people without instruction in the vocation, successful practitioners of the vocation, and students in regular vocational high school programs, evaluation instruments should provide performance measures of those abilities and knowledges required by the vocation under study. When the behavioral performance-reference groups model was tested in pilot commercial food service programs in New Jersey, graduated of regular vocational high school programs scored significantly higher than graduated of pilot programs. Although further study is necessary, the initial findings question the adequacy of training in pilot programs.

3333-73
STRATEGIES FOR DISSEMINATING CURRICULUM SUPPORT MATERIALS.
Herbert H Bruce, J Joseph Daly
Am Vocational J 48 (7): 29-31. Oct 1973.
HF5381.5.V6 F&N
Curriculum planning, Information dissemination, Inservice education, Instructional materials.
Abstract: Leading up to their topic, the authors discuss the forces that bring about curriculum change and show how the constant updating and revision of vocational curriculum has tended to produce supporting materials that require sophistocated skills for proper use. The authors fall back on the workshop approach as a dissemination strategy beneficial to both the teacher and curriculum designer. They recommend a team effort involving key state department personnel as well as teachers and curriculum specialists.

3334-73
THE DEVELOPMENT OF A PROJECT FOR EDUCABLE MENTALLY RETARDED CHILDREN TO RECEIVE VOCATIONAL TRAINING IN FOOD SERVICE; FINAL REPORT.
L Ann Buntin
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 81 p. 1969.
LC4031.S7 F&N
Curriculum, Food service training, Job training, Mental retardation, Mentally handicapped, Program design, Projects, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC$2.15; ERIC Report No. ED 044 874.
Extract: A food service laboratory project was initiated at a junior high school for the training, participation, and observation of educable mentally retarded students. Thirty students participated in the vocational training program, the academic portion of which was work-oriented and closely related to the work in the food service laboratory. Students, after training, were placed in jobs in a school-work experience program. Community support was elicited, placement opportunities developed, and the 14-17-year-old students placed in jobs in which some limited success was noted. Included in this report are curriculum guides, equipment specifications, rating scales, and forms used. Student progress was noted in in-school retention rate, basic skill subjects, and growth and maturity.

3335-73
A PLANNING GRANT FOR THE ESTABLISHMENT OF A CENTER FOR THE DEVELOPMENT OF HOME ECONOMICS INSTRUCTIONAL MATERIALS.
L Ann Buntin
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 142 p. 1967.
TX165.A3B7 F&N
Educational resources, Home economics education, Instructional materials centers, Material development, Occupational home economics, Program design, Projects, Resource centers.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$5.76; ERIC Report No ED 019 470.
Extract: The major purpose of the project was to establish a center for developing instructional materials needed by trainees for employment in home economics related occupations. The project staff established procedural steps (and completed the first four steps) for developing materials for the jobs of child care aide, clothing specialist, and food service employee. The steps were to (1) define the job by title, (2) develop a job analysis, (3) prepare a course outline based on task listed in the job analysis, (4) identify competencies needed by students to perform job tasks, (5) construct instructional sheets to guide students in performance of the job, and (6) evaluate and revise the instructional materials. The center envisions a long-term project to (1) plan, produce, evaluate, and revise instructional materials for home economics occupational cooperative part-time training programs, high school preemployment programs, and post-high school technical occupations programs, and (2) assist teachers in using the materials.

3336-73
MAKE YOUR SNACKS COUNT (COLORING BOOK).
S Burrier, S Hall
Kentucky,,University, Cooperative Extension Service
Lexington, Ky, Agricultural Experiment Station 23 p. coloring book. 1970.
TX355.M3 F&N
Basic nutrition facts, Coloring books, Food groups, Instructional materials, Nutrient functions, Nutrient sources, Recipes, Snacks.
Abstract: this is a nutrition workbook for the early grades. It contains snack recipes and figures to color and spaces for drawing and writing. The four food groups are looked at as sources of snacks and the nutritional merits of these snacks are discussed.

3337-73
HOME ECONOMICS EDUCATION, RESEARCH SUMMARY.
California, Dept. of Education, Coordinating Unit for Occupational Research and Development
Washington, D.C., Educational Resources Information Center 44 p. 1968.
TX165.A3C32 F&N
Bibliographies, Child development, Consumer economics, Family life education, Home economics education, Nutrition education, Research, Teacher education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.30; ERIC Report No. ED 023 908.
Abstract: Annotations are here presented on selected home economics research studies published since 1963. Topics are arranged in seven categories: (1) program development; (2) teacher education; (3) clothing and textiles; (4) consumer and family economics; (5) child development; (6) family relations; and (7) food and nutrition.

3338-73
INSERVICE TEACHER WORKSHOPS.
Dorothy L Callahan
J Nutr Educ 5 (4): 233-236. Oct/Dec 1973.
TX341.J6
Adult nutrition education, Elementary schools, Inservice education, Professional education, Teacher education, Workshops.
Abstract: The state of Massachusetts is training elementary school teachers to give nutrition education to their pupils through workshops, participation in which is encouraged by some communities by increment credit toward salary increases. This article describes how the workshops are given. Eventually this state hopes to have educational specialists in nutrition education who can work with school administrators and school food service personnel. An appendix details the educational qualifications and duties of such persons. For educators and nutrition educators.

3339-73
HOME ECONOMICS SHOW-HOW AND SHOWMANSHIP; WITH ACCENT ON VISUALS.
Genevieve Anne Callahan, Louvica Faith Richardson
Ames, Iowa, Iowa State University Press 149 p. 1966.
TX165.A3C33 F&N
Audiovisual aids, Communication skills, Professional education, Teaching methods, Teaching techniques.
Abstract: This is an "idea book" written to stimulate creative teaching in home-economics curricula. The accent is on visual aids, including bulletin boards, graphics, writing, demonstrations, projected materials, etc. The various areas of home economics are used as resources for "showing-how". The techniques are useful for any public presentation in or out of the classroom.

3340-73
MANAGEMENT GAMES AS TEACHING DEVICES.
Donald E Calvert
Training and Dev J 24 (2): 16-18. Feb 1970.
LC1041.T7 F&N
Decision making, Management development, Management education, Management games, Role playing, Simulation, Teaching techniques.
Abstract: Simulation techniques (or management games) can be

effectively used in management training, but much depends on the ingenuity and initiative of the instructor. The simulation must be sophisticated enough to challenge participants through a large number of plays or time periods. Simulation must be simple enough so that rules of play can be easily mastered and comprehended throughout the game. The games must be realistic enough to make participants see the game's relevance to situations in their business life. Feedback from game play must be regular, accurate, and reasonable.

3341-73
CAN YOU TEACH CREATIVITY?
Training in Business and Industry 10 (4): 62-63. Apr 1973.
HF1101.T7 PSN
Behavior change, Creativity, Educational programs, Educational theories, Instructional materials, Psychological aspects, Student involvement, Teaching methods, Training.
Abstract: More than 1,000 Kodak scientists and engineers have taken a formal course in using their imagination--and it seems to work. This article explains how the creativity program developed, why it was thought necessary, how it was conducted, and how the participants evaluated its success. The methods of the course stress innovative behavior within a limited framework of time, tools, and materials. Upon completion of the course, participants found themselves thinking with greater freedom and originality.

3342-73
A CAREER INFORMATION UNIT FOR DISTRIBUTIVE EDUCATION; HEADING STUDENTS TOWARD A REALISTIC CHOICE.
Am Vocational J 48 (7): 55-56. Oct 1973.
HF5381.5.V6 PSN
Career education, Distributive education, Occupational clusters, Secondary education.
Abstract: DE coordinators in Dayton have put together a career information unit which Dayton DE educators consider a lead-in to the learning activity packages being developed by the Interstate Curriculum Consortium. Involving more than 20 occupational clusters, the unit is intended for eleventh-grade students but has been used on an experimental basis in career exploration classes.

3343-73
DEVELOPMENT AND EVALUATION OF A CURRICULUM OF WAGE EARNING OCCUPATIONS. FINAL REPORT.
Luella L Carn, Mary Elizabeth Morrow
Pennsylvania,,Dept. of Public Instruction, Bureau of Vocational Technical and Continuing Education
Altoona, Pa., Altoona Area High School 80 p. 1969.
TX165.A3C3 PSN
Clothing instruction, Curriculum, Curriculum guides, Curriculum planning, Evaluation, Foods instruction, Occupational home economics, Questionnaires.
Office of Education no. ED 030 745; ERIC Clearinghouse no. VT 008 794. Bibliography: p. 79-80.
Abstract: A 3-year curriculum to be offered by a comprehensive high school to prepare graduates for a wide range of occupations growing out of the knowledge and skills of home economics was designed and implemented. The following curriculum was developed: (1) sophomore year---English, American history, biology, mathematics, orientation to the working world and introduction to clothing construction, typing, and physical education, (2) junior year---English, problems of democracy, recordkeeping and institutional housekeeping, food preparation and quantity foods, clothing workshops, and physical education, and (3) senior year---English, world cultures, health (elective), work experience in two areas, and physical education.

3344-73
WHO BENEFITS FROM TRAINING; A TECHNICAL ANALYSIS.
Boris Celovsky
Training in Business and Industry 9 (1): 34-40. Jan 1972.
HF1101.T7
Cost effectiveness, Evaluation, Federal government, Training.
Abstract: This article presents a technical analysis of who benefits from training. Benefits can be to the individual, the firm who trains him, his union, his industry overall,and society. The author notes that a careful consideration of who stands to gain from training and how much there is to gain can illuminate the process of allocating and financing training. The Goverment's role in training is included.

3345-73
HOW DO YOUR TRAINERS GROW?
Paul H Chaddock
Training and Dev J 25 (3): 2-7. Mar 1971.
LC1041.T7 PSN
Communication skills, Curriculum planning, Evaluation, Feedback, Performance criteria, Program design, Psychological aspects, Teacher education, Training.
Abstract: The most successful training programs have positive attitude molding and self-motivation as objectives. This is due to the fact that the amount a student learns is small compared to the amount of material presented; and the amount the student retains after a period of time is even lower. A training program for trainers must include the usual skill and technique training. But more important, a trainer should become aware of his role in the learning process--that he is the catalyst that can help people to grow, to become more valuable to themselves as persons and to the company they work for.

3346-73
FOOD BINGO (GAME).
Valerie M Chamberlain, Joan Kelly
What's New Home Econ 37 (7): 25. Oct 1973.
321.8 W55
Children, Educational games, Instructional materials, Nutrition education.
Abstract: "Food Bingo" is a classroom game similar in format to regular "Bingo," but the squares contain pictures of food items. The teacher presents statements about food and the students must cover the pictured foods on their cards that apply to the statements given. Several answers may be correct for each statement. The game is won when a student completes a solid horizontal, vertical, or diagonal line of pictures. This game is intended primarily as a device for review rather than original learning.

3347-73
CAREER EDUCATION IN HOME ECONOMICS.
Vera G Channels, Penelope E Kupsinel
Danville, Ill., The Interstate 236 p. illus. [1973].
TX167.C43 PSN
Career education, Career planning, Clothing instruction, Family environment, Home economics, Home management, Interior design, Nutrition education, Occupational guidance.
Includes bibliographies.
Abstract: The person majoring in home economics education may be overwhelmed by required work in a vast array of subject matter areas. This book is designed to show the college student in home economics education how career education must be an integral part of learning, and how home economics subjects are ideal vehicles for helping high school students learn about possible careers. Specifically, career education can be advanced through five major subject areas in the field of home economics: (1) human development and the family; (2) home management and family economics; (3) foods and nutrition; (4) textiles and clothing; and (5) housing and interior decoration.

3348-73
PRACTICAL GUIDE TO CURRICULUM AND INSTRUCTION.
Charles T Christine, Dorothy W Christine
West Nyack, N.Y., Parker Publishing Co., Inc. 225p. 1971.
LB1570.C4 PSN
Curriculum, Curriculum evaluation, Curriculum guides, Curriculum planning, Educational objectives, Educational programs, Instructional materials, Teaching methods, Teaching techniques.
Extract: The real business of school people is deciding what to teach and how to teach it. It is too often true in the school that the curriculum and instruction concerns are buried beneath discussions of how to divide the students, how to deal with the school board, how to raise taxes, or how to clean the floors. This book treats the central school issue--what to teach and how to teach it. It is intended for school administrators, teachers, curriculum supervisors, directors of instruction, and principals who are in need of a professional approach to building and maintaining a rational curriculum, and to improving instruction.

3349-73
THE FARM; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum, Nutrition Division
Cleveland, 7 p. 1970.
TX364.C53 1970 PSN
Class activities, Curriculum guides, Elementary grades, Food production, Food sources, Nutrition education.
Abstract: a resource unit for primary school teachers. Focus is on farm products in Ohio. Foods from the farm are considered: fruits, vegetables, livestock and poultry. Related activities are suggested: roadside stand, salad exhibit, experiments with milk.

3350-73
WORKSHEETS FOR PRIMARY ARITHMETIC AND LANGUAGE ARTS; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev.[ed.].
Cleveland,HHealth Museum and Education Center, Nutrition Division
Cleveland 1 v. (unpaged) illus. 1970.
TX364.C57 1970 PSN
Class activities, Elementary grades, Nutrition education.
Abstract: A series of worksheets involving arithmetic, language arts, puzzles and food identification for teachers to use in the primary grades. The student is made aware of the qualitative and quantitative aspects of food through stories, pictures and pencil and paper activities.

3351-73
NUTRITION IN KINDERGARTEN; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM, RESOURCE UNIT FOR TEACHERS. Rev. [ed.].
Cleveland,HHealth Museum and Education Center
Cleveland 9 p. 1970.
LB1587.N8C5 1970 PSP
Class activities, Curriculum guides, Food groups, Kindergarten, Nutrition education.
Abstract: Recognition of different categories of foods, development of good attitudes towards foods and realization of the need for different foods is taught by coordination ofspecial activites: story-telling, songs, and pictures of interest to 5

and 6 year olds.

3352-73
ANIMAL FRIENDS AT HOME AND SCHOOL; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division
Cleveland 6 p. 1970.
TX364.C55 1970 F&N
Animal nutrition, Class activities, Curriculum guides, Elementary grades.
Abstract: The effect of food on growth, well-being, physical appearance and disposition of animals is the thesis of the unit. Observations on pets and information from reading books about animal care are relied on to bring out the points. There are four story problems involving number concepts.

3353-73
OUR FRIENDS IN STORY; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division
Cleveland 10 p. 1970.
TX364.C56 1970 F&N
Class activities, Curriculum guides, Elementary grades, Fruits, Meal planning, Vegetables.
Abstract: A teacher's guide for the primary grades. Nine stories about animals and their adventures involving food are used as bases for getting acquainted with different foods. The focus is on the foods mentioned in the stories and related activities such as pictures, riddles, tasting parties and diet evaluation are suggested. The emphasis is on getting acquainted with fruits and vegetables and learning to accept them.

3354-73
PREPARING OUR NOON LUNCH AT HOME ALONE; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center
Cleveland 5 p. 1970.
LB1587.N8C52 1970 F&N
Class activities, Curriculum guides, Elementary grades, Food preparation, Meal planning.
Abstract: This is a school lunch project for 5th and 6th grades that includes a survey of lunches brought from home, lunch party, lunch menus, and lunches prepared by the child. The project has studies involving arithmetic, language arts, and social sutdies. Appropriate films, poster, reading material, and use of food models are suggested.

3355-73
COMMUNITY HELPERS; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division
Cleveland [16] p. illus. 1969.
TX364.C52 1969 F&N
Class activities, Curriculum guides, Elementary grades, Food groups, Food sources, Meal planning.
Abstract: The Basic Four food groups are introduced and familiarity with the foods in each group is acquired by observing the work of the grocer, the milkman and the baker. They are considered community helpers who provide tasty and necessary foods. Trips to a food market and bakery are suggested as a base of operations. Different kinds of milk, milk products and their uses are discussed and tasted. Teaching aids are listed. A food recognition exercise is included. Activities include menu planning, food exhibits, cooking and tasting.

3356-73
FOOD SKITS FOR ELEMENTARY GRADES; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Health Museum and Education Center, Nutrition Division
Cleveland, 3 p. 1970.
TX364.C58 1970 F&N
Class activities, Curriculum guides, Elementary grades, Nutrition education.
Abstract: Suggestions for teachers of intermediate grades to use for the development of skits about foods. Titles, concepts, settings and references for historical background are given. No skits are given.

3357-73
FOODS IN THE EASTER TRADITIONS; MATERIAL FOR INTEGRATION OF NUTRITION IN THE ELEMENTARY SCHOOL CURRICULUM. Rev. [ed.].
Cleveland, Helath Museum and Education Center, Nutrition Division
Cleveland, 5 p. 1970.
TX364.C5 1970 F&N
Class activities, Curriculum guides, Elementary grades, Holiday foods, Nutrition education.
Abstract: This is a teacher's resource for grades 3-6 that tells of origins of some of the Easter traditions: date, name, hotcross buns, new clothes, and eggs. Activities focus on eggs--size, color, kind, stories, decorating and uses.

3358-73
LINGO (GAME). (NTL)
Colorforms
New York, UNICEF game, 4 player cards, deck of caller cards, markers. [n.d.].
TX364.C6 F&N AV
Educational games, Food sources.
Names of foods are in English, French and Spanish.
Abstract: Game played like Bingo, using names of nutritious foods in English, French and Spanish.

3359-73
PRINCIPLES OF INSTRUCTIONAL SKILLS; HEALTH EMPLOYEE LEARNING PROGRAM.
Comprenetics, Inc.
Nutley, N.J. 80 p. 1971.
LC1043.C6 F&N
Applied learning, Educational planning, Evaluation, Health care, Health occupations education, Motivation, Teaching methods, Teaching techniques, Training.
Appendices.
Abstract: The training of health care employees is the subject of this manual. Each chapter presents specific methods and techniques for the teacher to use in the classroom. The stress is on getting students to explore, to discover insights and answers for themselves; and special emphasis is placed on the vital importance of health care occupations. Practical information for the instructor includes how to prepare a course or a lesson, how to motivate students, how to present a lesson, how to get students to apply what they learn, and how to evaluate student progress and the success of the training course.

3360-73
MANAGEMENT DEVELOPMENT: THE NEED FOR AN ECLECTIC APPROACH: PART I--CLASSROOM BASED SYSTEMS.
William F Cone
Training and Dev J 24 (9): 26-30. Sept 1970.
LC1041.T7 F&N
Educational planning, Management development, Management education, Training.
Abstract: Learning systems for management development consist of classroom-based programs and job-based programs. An eclectic approach to management development is needed to exploit the best of both systems.

3361-73
MANAGEMENT DEVELOPMENT: THE NEED FOR AN ECLECTIC APPROACH: PART II--JOB-BASED SYSTEMS.
William F Cone
Training and Dev J 24 (10): 14-19. Oct 1970.
LC1041.T7 F&N
Educational planning, Management development, Management education, Training.
Abstract: Learning systems for management development consist of classroom-based programs and job-based programs. An eclectic approach to management development is needed to exploit the best of both systems.

3362-73
DOS AND DON'TS IN TRAINING BY VIDEOTAPE.
Noel L Cooperider
Training in Business and Industry 10 (1): 27-28,44-45. Jan 1973.
HF1101.T7
Instructional materials, Televised instruction, Training.
Abstract: This article presents the experiences of Jack Leinen, of Thermogas, Inc., Des Moines, Iowa, in the use of video tape as a training medium. He gives a number oftips on how to produce good educational videotapes.

3363-73
NOW EMPLOYEE TRAINING IS MADE EASY.
Jack L Copeland
Cooking for Profit 39 (230): 44-46,72. Feb 1970.
TX901.C6
Audiovisual aids, Food service training, Food service workers, Motion pictures.
Abstract: This article discusses the training of foodservice employees via sound-and-color motion pictures.

3364-73
A STUDY OF CAREER LADDERS AND MANPOWER DEVELOPMENT FOR NON-MANAGEMENT PERSONNEL IN THE FOOD SERVICE INDUSTRY.
Cornell University, School of Hotel Administration
Washington, D.C., Educational Resources Information Center
231 p. 1970.
TX364.C62 F&N
Career education, Career ladders, Career planning, Employment opportunities, Food service industry, Food service occupations, Food service training, Food service workers, Manpower needs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$9.87; ERIC Report No. ED 048 465.
Extract: Because of its failure to provide career ladders for non-management employees, the food service industry is facing increasingly severe manpower shortages and labor turnover. Unnecessary requirements bar entry workers from many jobs, and training opportunities leave much to be desired. This report identifies the problem areas and develops a model career progression system to promote optimal horizontal and vertical advancement for non-management personnel. Case studies and personal interviews were used to collect data from corporate officials, employees, and former employees of 18 large companies representing all segments of the food service industry. Their responses demonstrate the need for improved recruitment practices and working conditions in jobs offering opportunit-

ies for advancement.

3365-73
DROPOUTS DROP IN TO FOODSERVICE.
John Coyne
Sch Foodserv J 27 (10): 23-25. Nov./Dec. 1973.
389.8 SCH6
Applied learning, Career education, Disadvantaged youth, Educational programs, Food service training, High school students, St. Louis, Vocational education.
Abstract: Potential school droup-outs are gaining a new lease on life and on their future careers by their participation in a new food service education program conducted by the South Grand Work Study High School in St. Louis. All the learning done here is immediately applied to on-the-job situations wherein students learn the skills of food preparation, food serving, cleaning and sanitation methods, merchandising, marketing, and all the many details of a food service operation. In 1973, almost 50% of the first graduating class went directly into food service jobs as knowledgeable pretrained workers and have established excellent records.

3366-73
A PILOT STUDY FOR GAINFUL EMPLOYMENT IN HOME ECONOMICS; VOLUME IV- A SUGGESTED CURRICULUM GUIDE FOR PREPARING FOOD SER VICE WORKERS FOR ENTRY LEVEL JOBS.
June Cozine
U.S.,COffice of Education
Washington, D.C., Educational Resources Information Center 94 p. 1968.
TX170.05 PSU
Curriculum guides, Curriculum planning, Employment opportunities, Food service occupations, Food service training, High school curriculum, Home economics, Job training, Program planning.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$4.75; ERIC Report No. ED 023 883.
Extract: Curriculum guidelines for teacher use in organizing and teaching a course to prepare 11th and 12th grade students for entry level food service occupations were developed as part of a pilot study. The 1-year program requires 10 hours per week on-the-job work experience. Content areas are: (1) introduction to food services, (2) sanitation in the food industry, (3) selection, use, and care of equipment, (4) recipe use, packaging, costs, receiving and storing, (5) quantity food preparation, (6) evaluation, (7) overview of the world of work, (8) today's labor force, (9) securing a job, and (10) success on the job. Resource materials, bibliographies of books, pamphlets films, and supplementary materials for the world of work and food services are included.

3367-73
A PILOT STUDY FOR GAINFUL EMPLOYMENT IN HOME ECONOMICS: FINAL REPORT, VOLUME I.
June Cozine
Oklahoma State University
Washington, D.C., Educational Resources Information Center 41 p. 1968.
TX164.6 PSU
Child care, Clothing instruction, Curriculum planning, Food service occupations, High school curriculum, Instructional materials, Occupational home economics, Pilot projects, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.15; ERIC Report No. ED 023 881.
Extract: The major purpose of this study was to develop and test curriculum materials for three entry level gainful employment courses in child care services, clothing services, and food services. A second objective was to formulate recommendations for policies and procedures to follow in initiating and developing gainful employment programs in home economics. The three entry level gainful employment classes were taught by members of the research team at the local high school. During 3 years of operation, 100 students completed the training program. Student earnings ranged from none to $981.85, and the total hours of work experience ranged from 14 to 1,129 hours per year. Close and continuous contact was maintained with local school personnel, cooperating employers, and members of the home economics department. Recommendations for initiating and developing gainful employment programs in home economics were based on the subjective judgments of the research team and suggestions from teachers.

3368-73
INVOLVEMENT TECHNIQUES FOR MANAGER TRAINING.
Donald P Crane
Training and Dev J 26 (5): 26-29. May 1972.
LC1041.T7 PSU
Case studies, Evaluation, Management education, Management games, Programed instruction, Role playing, Simulation, Training, Training techniques.
Abstract: A study was done to find out the effectiveness of five common management training techniques: (1) role playing; (2) case method/incident process; (3) simulation/business games; (4) group discussions/conferences; and (5) others (programed learning, self-study methods, in-basket projects, etc.). Results show that (1) involvement techniques are becoming a regular feature of management training programs; (2) involvement techniques enhance application of training to job situations; (3) involvement techniques require good trainer preparation and solid theoretical grounding for trainees; (4) involvement techniques should have a built-in system of evaluation; (5) most simulation techniques are skills-oriented and should supplement, not supplant, readings and discussions; (6) instructors need better training in the use of these techniques; and (7) since they are highly effective, greater use should be made of simulation techniques.

3369-73
PROGRAMMED TEACHING IS PROVING HIGHLY EFFECTIVE IN TRAINING FOOD SERVICE EMPLOYEES; SOLVES PROBLEM OF TIME FOR TRAINING.
Ann M Crowley
Proc Soc Adv Food Serv Res 71-74. Apr 1972.
TX943.P7 PSU
Food service training, Food service workers, Instructional materials, Motivation, Programed instruction.
Abstract: In the food service business, one of the main objectives and responsibilities is to train a person who is to come in on a new job, or to train an old employee on a new technique, or to develop a continued education program for our employees. This speaker points out that in studies that have been done in hospitals, the indications are that an effective ongoing, in-service program will reduce employee turnover substantially.

3370-73
SEMINAR EVALUATION.
D G Cruce
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 149-151. June 21/July 2, 1971.
LB3479.U5U9 PSU
Evaluation, Seminars.
Abstract: This paper contains an evaluation by seminar participants as to how adequately each of the four major objectives of the seminar was accomplished. Suggestions for improvement of future seminars are included.

3371-73
CULINARY INSTITUTE MOVES INTO A NEW ERA.
Instit/vol Feeding 71 (9): 62,64,66. Nov 1, 1972.
TX820.I5
Chefs, Cooking instruction, Culinary arts, Educational programs, Facilities planning and layout, Gourmet cooking, Short-order cooking, Skills.
Abstract: This article describes the new facilities and the educational program of the Culinary Institute of America in Hyde Park, New York.

3372-73
BOOB-TUBE TRAINING PROGRAMS AND PROBLEMS.
Paul W Cummings
Training and Dev J 27 (5): 16-19. May 1973.
LC1041.T7
Televised instruction, Training.
Abstract: This article discusses the pros and cons for using "canned" television programs for training purposes.

3373-73
WHY BE AT 6'S AND 7'S WITH 8; A GENTLE GUIDE THROUGH THE MINATUREST OF MODERN MEDIA.
David H Curl
Training in Business and Industry 7 (7): 39-43. July 1970.
HF1101.T7
Audiovisual aids, Films, Training.
Abstract: This article discusses the merits and applications of super 8 movie film and equipment in relation to 16 mm approaches. Use of super 8 presentations in training situations is particularly emphasized.

3374-73
SOUND MOTION PICTURE PROJECTORS OR, WILL TELEVISION KILL THE MOVIES?
David H Curl
Training in Business and Industry 10 (6): 26-31. June 1973.
HF1101.T7 PSU
Audiovisual equipment, Costs, Films, Guidelines, Mass media, Merchandise information, Psychological aspects, Surveys, Television.
Abstract: For more than 30 years, the sound motion picture projector has been the workhorse of education and training. The years have brought many technical refinements to the machines, but few variations in the basic principle. Video magnetic, thermoplastic, and holographic recording methods may eventually supplant optically formed silver halide images (i.e., films), but until that time comes, motion pictures will still remain the most effective and economical training medium. This guide to projector formats and types presents machine specifications, prices, and names and address of manufacturers from whom equipment may be purchased.

3375-73
LEARNING WITH GUSTO.
Jackee Day
Instructor 83 (2): 162. Oct 1973.
L11.I5 PSU
Class activities, Foods, Instructional materials, School children (6-11 years), Teachers.
Abstract: A first grade teacher makes use of the pupils' cry, what's to eat?, to teach new letters, math, and elementary science, as well as literature. Bite-sized pieces can be eaten after the lesson is well learned. Teachers may be able to

3376-73

adapt the technique to the school lunchroom.

3376-73
WHY COOK IN SCHOOL.
Donna Dennis
SWAP 2 (1): 3-7. Oct 1972.
TX1.S8 F&N
Class activities, Cooking, Learning, Recipes, School children (6-11 years), Teachers.
Abstract: Basic cooking skills can help elementary school children learn eye-hand and muscle coordination, and develop other sensory responses. This article for the teacher offers some recipes with guidelines on how children may follow them while at the same time developing other skills.

3377-73
CAREER GUIDANCE: THINK FOOD! (MOTION PICTURE).
Denver Colorado Public Schools
Denver, Colo. 1 reel, 16mm, sd, col, 20 min. [n.d.].
TX364.C32 F&N AV
Advertising, Employment opportunities, Food purchasing, Food stores, Management, Merchandising, Occupational guidance, Transportation.
Distributed by Great Plains National Instructional Library, University of Nebraska, Lincoln, Neb.; lesson no. N-367, print no. 126.
Abstract: Supermarkets are big business, and it takes a number of skilled people to run them. This film describes the career and job opportunities in supermarket work-meat cutter, grocery clerk, grocery buyer, accountant, baker, warehouser, produce journeyman buyer, food transport, advertising work, check-out clerk, store manager, and so on. Prospects for on-the-job training and career advancement are discussed, with emphasis on ambition and hard work as the way to "get ahead.".

3378-73
MUCH ADO ABOUT NUTRITION.
Shirley K Deringer
J Sch Health 43 (8): 528-529. Oct 1973.
LB3401.J6 F&N
Child nutrition programs, Class activities, Nutrition education, Professional education, School breakfast.
Abstract: Institution of a breakfast program stimulated the study of nutrition in every grade of one school system. The school nurse, who served as resource person for the other teachers, describes how a nutrition education program was developed and some of the resulting activities in which the children in kindergarten and first grade participated.

3379-73
PENNIES FOR PROTEIN.
Virginia H Dickinson
American Home Economics Association
Washington, American Home Economics Association 10 p. June 1970.
TX553.P7D5 F&N (HELP'S home economics leaning packages, no. 1032)
Activity books, Consumer education, Food groups, Food purchasing, Home economics, Individualized instruction, Menu planning, Proteins.
Abstract: A teaching aid for use with high school students, this pamphlet deals with sources and qualities of protein foods, cost of protein foods, principles of protein cookery, and preparation of a low cost meal. It has stated instructional objectives and ways for attaining them through individual observations and projects. Reading material, films and tapes are listed. There are pre-- and post-tests for evaluating extent of learning.

3380-73
CRITICAL INCIDENT ROLE PLAY.
Robert P Diem
Training in Business and Industry 7 (1): 31-33. Jan 1970.
HF1101.T7
Refresher courses, Role playing.
Abstract: This article discusses the use of role-playing in a refresher course for experienced B.F. Goodrich salesmen. Participants reverse their customary roles so that each becomes the customer in relation to one of his own accounts. Acting as the buyer rather than the seller gives most participants an enhanced awareness as to how they should subsequently handle the real-life situation.

3381-73
WHEELS, A NUTRITION GAME OF CHANCE AND SKILL.
Dietor Systems
Ann Arbor, Mich., Didactron food selector board with spinner, 40 cards, plastic discs. 1972.
LB1044.9.G3W49 F&N AV
Activity learning, Educational games, Nutrients, School children (6-11 years), Vitamins.
With 9 p. Instructor's background information and 2 p. Game instructions.
Abstract: A game for up to 40 players, is designed to teach the food sources of eight major vitamins and minerals. The object of the game is to be the first player to equip a "Good Nutrition Truck" with its eight vitamin and mineral wheels. Plastic discs are placed on individual playing cards as a spinner stops on the food source of a vitamin or mineral. The game depends mostly on chance, but skill and nutrition knowledge are rewarded. For school children.

3382-73
HOSPITALITY EDUCATION CURRICULUM DEVELOPMENT PROJECT: FINAL REPORT.
Carolyn Dommer
U.S.,,yOffice of Education
Washington, D.C., Educational Resources Information Center 31 l. 1967.
TX165.A3D6 F&N
Curriculum planning, Food service occupations, High school curriculum, Michigan, Occupational home economics, Pilot projects, Program planning, Service industries, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.36; ERIC Report No. ED 016 854.
Extract: The purpose of this project was to gain information useful in developing programs for preparing persons for employment in occupations involving home economics knowledge and skills and for preparing teachers. The initial curriculum in hospitality education, training in trade and personal service occupations providing food, lodging, and recreation, was limited to preparatory instruction in commercial foods. Seven schools in tourist, urban, and suburban areas of the state served as sites. Each school gave instruction for commercial foods occupations such as cook's assistant, grill assistant, baker's helper, salad girl, stock boy, waiter or waitress, and bus boy. Local teachers served as research associates on the project, developing and collecting references and instructional material both in the schools and in workshops and institutes. This document includes organizational data, suggested program patterns and curriculum content, occupational opportunities in chart form, and lists of project personnel and consultants.

3383-73
A PROGRESSION TRAINING APPROACH TO MANAGEMENT BY OBJECTIVES.
John Douglas, Andrew J Grimes, John M Ivancevich
Training and Dev J 27 (9): 24-30. Sept 1973.
LC1041.T7 F&N
Behavioral objectives, Management, Management development, Management education, Program planning, Systems approach, Teaching methods, Teaching techniques, Training.
Abstract: The concept of Management by Objectives (MBO) has become an integral part of the administrative process of many organizations. This article presents a progression training model, a possible approach for minimizing the conflict that often emerges between superiors and subordinates when MBO programs are initiated. Each phase of the training experience builds upon the preceding phase--thus, the term "progression.".

3384-73
CULTURE AND EDUCATION: MEXICAN AMERICAN AND ANGLO AMERICAN.
Diana Drake
Elem Sch J 74 (2): 97-105. Nov 1973.
L11.E4 F&N
Cultural factors, Ethnic groups, Mexican Americans, Professional education, Teaching.
Abstract: Mexican Americans are one of the largest minority groups in the U.S. This article for school teachers describes how culture affects behavior of pupils through their ways of expressing themselves, with particular emphasis on Mexican Americans. Teachers need to understand problems presented to these children attending Anglo schools, where differences in values, language and dress mark them apart, and may make adjustment more difficult. Food is another medium of expression of cultures. The article suggests that exposure to both Anglo and Mexican American foods in class and lunchroom will be beneficial to all pupils.

3385-73
CLOSED CIRCUIT TELEVISION PROVIDES VALUABLE MEANS TO TEACH FOOD SERVICE PERSONNEL: NORTH CAROLINA PROGRAMS FOR SCHOOL FOOD SERVICE PERSONNEL CITED.
Lea L Ebro
Proc Soc Adv Food Serv Res 67-71. Apr 1972.
TX943.P7 F&N
Food service training, Food service workers, Instructional aids, North Carolina, Personnel management, School food service, Televised instruction.
Abstract: This speaker emphasized the increasing role of television in the educational process and of how the North Carolina school food service training program used television to effectively educate its trainees.

3386-73
THINK NUTRITION (POSTER).
Educational Communications
[no Place], Armour and Co. 1 poster, 11" x14", col. 1971.
TX355.T4 F&N AV
Consumer education, Meal planning, Nutrition.
Abstract: A poster with black background and assorted colorful foods and lettering in white. The four points made are: thought, things to remember, ways to buy food, and food groups to help you plan.

3387-73
FILM + GROUP = MORE LEARNING.
Jules Ritington
Training in Business and Industry 9 (1): 42-43. Jan 1972.
HF1101.T7
Films, Group dynamics, Learning, Training.

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Abstract: This article describes a number of ways in which a trainer can use small groups to enhance learning from films. The author feels the deeper group involvement promoted by sharing ideas on a film is necessary for maximum learning.

3388-73
A LOOK AT THE SCHOOLS OF TOMORROW--A SPEECH GIVEN TO THE 1ST ANNUAL SCHOOL ADMINISTRATORS SEMINAR OF THE AMERICAN SCHOOL FOOD SERVICE ASSOCIATION (VAIL VILLAGE, COLO., DEC. 6-8, 1967).
William Ellena
American School Food Service Association
Washington, D.C., Educational Resources Information Center 19 p. 1967.
LB2806.E4 FSN
Conferences, Innovation, Prediction, School administration, Schools, Speeches.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$0.84; ERIC Report No. ED 019 828.
Extract: In an effort to point out future trends in education, this speech notes that the most significant characteristic of American society today is the change in in the rate of change--not change in arithmetic but geometric proportions. The speaker predicts (1) increased expenditures for education, (2) extended educational opportunities for younger children, (3) assumption by the federal government of the primary responsibility for education, (4) increased sharing of university and library resources, (5) increased attention to the average student, (6) increased professional competence of educational staffs, (7) rapid obsolescence of textbooks, and (8) changing characteristics of building requirements.

3389-73
COOKS AND CHEFS (FILM LOOP).
Encyclopaedia Britannica Educational Corp.
Chicago, Ill. 1 cassette, super 8mm, col, si, 5 min. 1970.
TX601.E5 FSN AV (Encyclopaedia Britannica Educational Corp. Job opportunity series, loop no. S-81227)
Career opportunities, Career planning, Chefs, Cooks, Employment opportunities, Food service occupations, Food service training, Occupational guidance.
For use in a Technicolor cassette projector.
Extract: This film shows the agility and coordination required of a single cook in a small restaurant who must prepare several servings and dishes at the same time. In a larger restaurant each cook works at a specific task, such as dressing fish or slicing up fowl, under the supervision of the head chef. The chef in this film personally prepares a special dessert.

3390-73
USING PUBLIC SEMINARS AND INSTITUTES.
Gerard J Ennis
Training and Dev J 24 (4): 20-25. Apr 1970.
LC1041.T7 FSN
Education, Educational resources, Management development, Management education, Program design, Program evaluation, Program planning, Training.
Abstract: This article explains the uses and misuses of outside training resources such as university courses and seminars, or public meetings, conferences, institutes, workshops, and other such events held by professional and trade organizations. Where well planned in conjunction with company training goals, these outside resources can both supplement and reinforce a company's internal training program.

3391-73
EVALUATION OF NUTRITION EDUCATION SEMINAR.
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 178-181. July 19/28, 1971.
LB3479.U5 FSN
Evaluation, Seminars.
Abstract: This section of the proceedings covers the overall evaluation of this seminar by the participants. Tallies of opinions concerning the various presentations and activities are included.

3392-73
EXCITING NEW TECHNIQUES FOR TEACHING NUTRITION.
Ill Teacher 14 (1): 17-44. Sept/Oct 1970.
LB1025.I4 FSN
Audiovisual aids, Basic nutrition facts, Classroom games, Nutrition education, Teacher developed materials, Teachers.
Abstract: This article for teachers and nutrition educators suggests many approaches for teaching nutrition to students to all ages. The basic ideas to be presented are: diet affects health, and foods vary in nutrient value. Among the means for imparting this information are films, games, demonstrations, pantomime, and other class participation projects such as plays in which students act out television shows or roles of nutrients as jobs done in the body. Most of the ideas could be adapted for students at different age levels.

3393-73
FAST AND INEXPENSIVE COPIES.
School Mgt 17 (8): 22-23. Oct 1973.
LB3011.S35 FSN
Audiovisual aids, Audiovisual equipment, Audiovisual instruction, Instructional materials, Teaching techniques, Transparencies.
Abstract: The overhead projector has become one of the most popular teaching tools; but an acknowledged problem has been the lack of a convenient source of transparency materials to use with it. One school system in New York State has solved this problem with the use of a transparency duplicator, a machine that operates very much like the copiers used in office work. Teachers have access to 12 "Loan-A-Library" transparency master sets that rotate from school to school on a weekly basis. Teachers select the master transparencies they want from among 6,000 in nearly 300 subject areas. They duplicate the masters on the copying machine, and in this way are able to build their own library of transparency materials.

3394-73
WHAT'S COOKING IN THE CLASSROOM?
Sandy Feitshans
SWAP 2 (3): 7-11. Jan 1973.
TX1.S8 FSN
Class activities, Cooking, Curriculum, School children (6-11 years), Teachers.
Abstract: Teachers used open classrooms of an elementary school one summer to demonstrate cooking as an avenue of learning. Experiments and demonstrations by the children helped teach them mathematics, science, language arts and social studies. This article for teachers briefly describes some of these projects.

3395-73
THE MOTHER-CHILD COOK BOOK; AN INTRODUCTION TO EDUCATIONAL COOKING.
Nancy J Ferreira
Menlo Park, CA, Pacific Coast Publishers 80 p., illus. with photographs. 1969.
TX715.F4 FSN
Class activities, Elementary education, Food preparation, Parent participation, Preschool education, Recipes, Teaching methods.
Abstract: A book to use with children at home and in school. The first section gives ideas on organizing a cooking program and discusses how food preparation can be made a meaningful teaching method. The remainder of the book is a variety of recipes for use in a teaching program.

3396-73
NEW DIRECTIONS IN READING IMPROVEMENT FOR SUPERVISORS.
Melvin Finn, George Stevens
Training and Dev J 24 (8): 22-24. Aug 1970.
LC1041.T7 FSN
Adult education, Job training, Reading, Supervisors, Training, U.S. Dept. of Commerce, Vocational development.
Abstract: Workers who move up from skilled or unskilled labor status to supervisory positions must of necessity make greater use of reading skills. The Department of Commerce Employee Development Branch has devised a special reading improvement program to meet the particular needs of supervisors. The program's objectives are (1) to develop flexibility of reading speed; (2) to improve reading comprehension and retention; and (3) to apply reading skills to job-related reading materials that present special problems representative of those encountered by supervisors.

3397-73
FUTURE FOOD MANAGEMENT EXECUTIVES LEARN COST-SAVING VALUES OF FF.
Tom Finnegan
Quick Frozen Foods 35 (12): 28-30. July 1973.
389.8 Q4
Cost effectiveness, Food preparation, Food preservation, Frozen foods.
Abstract: To demonstrate the superior value and greater efficiency of frozen food preparation over preparation from scratch, the Hotel and Restaurant Management Department of the New York City Community College ran a comparison test. The students prepared two versions (one from frozen components and one from raw components) of a complex gourmetentree with vegetable complements. When the two meals were complete, students rated the preparation procedures and the finished products were evaluated for taste. Of the 75 people who sampled this gourmet fare, none knew that one of the meals was made from frozen products. The result: no one was able to distinguish the frozen food meal from the conventionally prepared meal. The students were especially pleased with the short preparation time and economical cost of the frozen foods.

3398-73
THE ROLE OF WOMEN IN TRAINING AND DEVELOPMENT.
Barbara Fisher
Training and Dev J 25 (6): 32-34. June 1971.
LC1041.T7 FSN
Employment opportunities, Human relations, Job discrimination, Job satisfaction, Management development, Role of women, Social relations, Teachers, Training.
Abstract: Women in U.S. society are generally stereotyped as inconsistent, emotionally unstable, weak, lacking a strong superego, intuitive rather than intelligent, and, if normal, suited to household work. This is analagous to to the "nigger" stereotype for blacks--as long as they stay in their place (the home), women are nice, loving, happy, childlike creatures. But once they try to become equal to men (let alone hold positions of authority), the fireworks begin. Bright women are caught in a double bind. If they fail at their work, they are not living up to their own standards; if they succeed they are not living up to society's expectations. Men do not experience

3398-73

this kind of daily ambivalance because they are always permitted and actively encouraged to do well. Women must face the fact that job success almost always leads to negative consequences such as ridicule, rejection by men (and women, too), conflict with peers, and resultant continuous tension. This article written by a woman training director, describes the job and role conflicts and problems of acceptance she and other professional women must live with day in and day out.

3399-73
FRAMEWORK FOR HEALTH INSTRUCTION IN CALIFORNIA PUBLIC SCHOOLS; KINDERGARTEN THROUGH GRADE TWELVE. 1970 ed.
California,#Dept. of Education
John T Fodor, Ben C Gmur, Winfred C Sutton
Sacramento, California State Dept. of Education 56 p. [1972].
TX364.C3 FSN
Curriculum guides, Elementary grades, Health education, Nutrition education, Secondary grades, State curriculum guides.
Abstract: This publication is designed as a foundation for local curriculum development. It is not a teacher's guide or course of study. Nutrition is one of the 10 major concepts for content areas. Each content area is developed with an overview and an indication of interrelationships with other health areas. The major problems are defined. Each major concept of the content are as listed by grade level with objectives and content.

3400-73
FOUR STEPS ARE NO LONGER ENOUGH.
George Fords
Training and Dev J 24 (7): 29-34. July 1970.
LC1041.T7 FSN
Educational planning, Job training, Systems approach, Teaching, Teaching methods, Training.
Abstract: JIT (Job Instruction Training) was implemented during World War II when thousands of new workers had to be quickly trained to do jobs for which they had no previous experience. JIT included 4 steps: (1) prepare the learner; (2) present the material; (3) have the learner apply what he has learned; and (4) test for understanding. This procedure is still used, but emphasis today is on application--how well the learner performs as opposed to how well the material is presented. The learner is required to think things through for himself, rather than simply memorize by rote what the instructor has taught. Learner participation is the keynote to effective training that will "stick with" the student and serve him well (and also benefit the organization) for many years to come.

3401-73
A TEACHER'S GUIDE TO: LEARNING NUTRITION THROUGH DISCOVERY, K-6.
Barbara Fry, Josephine Swanson
Ithaca, Cornell University Cooperative Extension Service iv. (various pagings). 1972.
TX364.F7 FSN
Activity learning, Basic nutrition facts, Classroom games, Cooking, School children (6-11 years), Teachers.
Abstract: Numerous nutrition learning activities for the elementary school age child are detailed in this teacher's guide which is intended as a supplement to the New York health education curriculum. Food activities, experiments and games are suggested to illustrate nutrition concepts anddevelop cognitive, motor and other basic skills, useful for the elementary teacher and those working with elementary teachers.

3402-73
THE CASE OBSERVATIONAL METHOD: A NEW TRAINING TECHNIQUE.
Martin J Gannon
Training and Dev J 24 (9): 39-41. Sept 1970.
LC1041.T7 FSN
Case studies, Human relations, Management development, Management education, Teaching methods, Training.
Abstract: Here is an economical training technique, called the case observation method, combining the traditional case approach with specific aspects of sensitivity training. While it borrows from sensitivity training the idea of a leaderless group, it also emphasizes the analysis and understanding of specific case study material.

3403-73
KNEE GROUPS-IN TIGHT, NOT UP TIGHT.
Joan Ganong, Warren Ganong
Training and Dev J 24 (7): 27-28. July 1970.
LC1041.T7 FSN
Communication (Thought transfer), Communication skills, Discussion (Teaching technique), Inservice education, Teaching methods, Training, Workshops.
Abstract:"A Knee Group is a small discussion group of four to six people seated in a circle of chairs so closely together that the knees of the participants are touching. Its purpose is to stimulate the maximum degree of informality and closeness among participants in a business-related situation so that a lively, productive interchange of ideas and feelings will occur in a friendly, receptive atmosphere." The article goes on to explain how this cozy little technique works.

3404-73
SCHOOLS ARE BECOMING INCREASINGLY VALUABLE SOURCE OF FOOD SERVICE PERSONNEL, BUT TIME AND MONEY ARE NEEDED BEFORE POTENTIAL IS REACHED.
Henriette D Gebert
Proc Soc Adv Food Serv Res 57-65. Apr 1972.
TX943.P7 FSN
College programs, Curriculum planning, Educational planning, Food service management, Food service occupations, Management development, Management education.
Abstract: This speaker describes how the formal educational system in the United States is helping recruit and train people for the food service industry.

3405-73
TELL THEM WHY.
Charles W Gebhardt
Training in Business and Industry 10 (5): 50-53. May 1973.
HF1101.T7 FSN
Behavior, Industrial relations, On the job training, Performance, Personnel management, Productivity, Supervision.
Abstract: Bad or erratic performance on the part of workers can have any number of causes. When signs of poor performance appear, the causes should be thoroughly investigated. In the case described in this article, poor performance was found to be the result of the workers' conclusion that their tasks were unimportant. No one had ever bothered to explain to them why certain tasks had to be done and how those tasks fitted into the overall production process. Once this was explained, poor performance disappeared. Supervisors must make sure that employees realize the importance of their jobs. It won't do to just order them around. Their intelligence must be respected, and as members of a firm, they must be allowed to know the full significance of the jobs they perform.

3406-73
INSTITUTE FOR HOME ECONOMICS TEACHERS ON INITIATING, DEVELOPING, AND EVALUATING PROGRAMS AT THE POST HIGH SCHOOL LEVEL TO PREPARE FOOD SERVICE SUPERVISORS AND ASSISTANTS TO DIRECTORS OF CHILD CARE SERVICES: VOLUME I: A POST HIGH SCHOOL PROGRAM IN HOME ECONOMICS (MAY 1, 1966-JUNE 30, 1967); FINAL REPORT.
Georgia, University, College of Education
Washington, D.C., Educational Resources Information Center 149 p. 1967.
TX164.G3 FSN
Curriculum planning, Educational objectives, Employment opportunities, Food service supervisors, Job analysis, Job training, Post secondary education, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$7.50; ERIC Report No. ED 326 458.
Extract: The institute was designed to provide information and develop some ability in initaiting, developing, and evaluating programs for training workers as food service supervisors in post-high school level programs. Organizational details, student and faculty qualifications, and a job analysis of the food service supervisor occupation are included in this document. A curriculum was designed to prepare individuals for supervisory-level employment in the food service operations of hospitals, homes for the aged, homes for children, hotels, restaurants, schools, industrial cafeterias, and other similar establishments. Instructional materials are designed to develop concepts of: (1) supervision of a food service department, (2) nutrition, diets, and menu planning, (3) food purchasing, storage, and handling, (4) food preparation and service, (5) sanitation, safety, and care of facilities, and (6) equipment, records, and reports. The curriculum is presented in tabular form. Specifying content, experiences, evaluation, and resources.

3407-73
9 STEPS IN GETTING THE MOST OUT OF A TRAINING CONSULTANT.
Rollin Glaser, Calvin Otto
Training in Business and Industry 7 (4): 61-64,70. Apr 1970.
HF1101.T7
Consultants, Training.
Abstract: This article describes a sequence of nine steps which were taken by a company in its search for a consultant who could assist in the development of a training capability for the company.

3408-73
MANAGEMENT TRAINING USING TELELECTURES.
William F Glueck
Training and Dev J 25 (11): 12-16. Nov 197[illegible].
LC1041.T7 FSN
Audiovisual aids, Evaluation, Instructional aids, Management development, Management education, Telelectures, Training, Training techniques.
Abstract: This article describes the telelecture as a training and management development method for organizations with multiple sites. The telelecture network consists of a broadcasting unit at headquarters and amplified telephonesand audiovisual aids at participating sites. When properly used telelectures provide a means for reaching large numbers of trainees quickly and relatively inexpensively.

3409-73
USING FILM IN MANAGEMENT DEVELOPMENT.
Leon S Gold
Training in Business and Industry 8 (8): 19-20,25. Aug 1971.
HF1101.T7
Audiovisual instruction, Discussion (Teaching technique), Film study, Management development, Motion pictures.
Abstract: This article discusses the uses and advantages of motion pictures for management training.

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3410-73
THERE'S MORE TO VIDEOCASSETTES THAN MEETS THE EYE.
Roger A Golde
Training and Dev J 27 (10): 20-24. Oct 1973.
LC1041.T7 PSU
Audiovisual aids, Audiovisual instruction, Instructional aids, Instructional materials, Teaching techniques, Televised instruction, Television, Training.
Abstract: Television viewing is by now an ingrained American habit. A large proportion of the information people get is gleaned from television programming. This article describes some newly developed training techniques incorporating videocassette instruction.

3411-73
SYSTEMATIC SELECTION.
R Irwin Goodman
Audiovisual Instruction 16 (10): 37-38. Dec 1971.
LB1043.A9
Audiovisual aids, Decision making, Evaluation methods.
Abstract: This article presents the author's approach to the task of the selection of a medium of instruction. His process lists the steps involved in media selection with a breakdown of the preliminary information required, the task, and the output of each step.

3412-73
EMPLOYMENT OPPORTUNITIES IN WHICH KNOWLEDGE AND SKILL IN HOME ECONOMICS ARE NEEDED.
Anne M Gorman
U.S., Office of Education
Washington, D. C., Educational Resources Information Center 114 p. 1969.
TX164.U5 PSU
Curriculum planning, Employment opportunities, Food service occupations, Home economics, Home economics education, Kentucky, Occupations, Research, Working conditions.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$5.80; ERIC Report No. ED 030 736.
Extract: To give direction to future program planning, this study was conducted to determine employment opportunities and analyze data on job requirements in the home economics area. Interviews were conducted at 250 randomly selected business, industries, and homes in seven major population centers of Kentucky. There were 32,973 jobs related to home economics knowledge and skill being performed by employees in Kentucky. More employees will be needed in at least 28 of the 50 job titles. Greatest employment opportunities are as waitress, kitchen helper, cook, porter, cafeteria worker, maid, baker's helper, restaurant manager, charwoman, and hostess, a high school diploma is prerequisite for 42 percent of the above jobs, 4 percent required work experience, and 22 percent required employees to be 21 years of age or older. The study revealed that wages are low, there are few benefits, hours are long, and there is little chance for advancement.

3413-73
TEACHING THE TEST.
William R Goss
Training in Business and Industry 7 (4): 46-49,65. Apr 1970.
HF1101.T7
Evaluation, Objectives, Program design, Testing, Tests, Training.
Abstract: This article discusses the relationship between training objectives, testing, and program design. The author advocates a training program based on four tenets: 1) there must be a specific statement of measurable objectives against which accomplishment may be measured. 2)a test must be planned to measure all objectives 3) the training program must be built around the test 4) training must be individualized.

3414-73
WORKING IN A SERVICE INDUSTRY.
Raymond J Grandfield, Faye Gold
New York, Fairchild Publications, Inc. 145 p. 1972.
HF5381.G7 PSU (Distributive career series)
Career choice, Career education, Career planning, Careers, Food service occupations, Occupational choice, Occupational clusters, Occupational guidance, Service industries.
Abstract: For high school students mulling over career possibilities, this book provides an introduction to the service industries and describes some of the jobs available in personal services, business services, repair, lodging, banking, transportation, recreation, travel, brokerage services, warehousing, insurance, advertising, and food service. To give students a "feel" for the working world and the kinds of situations encountered in various occupations, six "Job Try-Outs" are offered. These "try-outs" require that students perform tasks and make judgments as if he or she were a bank teller, a counter clerk at a dry cleaners, a service station attendant, a hotel/motel front office cleark, a waiter, or a ticket agent.

3415-73
A NEW DIMENSION IN MANAGEMENT TRAING: A VIDEO-AUDIO-PARTICIPATIVE (VAP) SYSTEM.
Thad B Green, Morton Cotlak
Training and Dev J 24 (10): 22-27. Oct 1970.
LC1041.T7 PSU
Audiovisual aids, Audiovisual instruction, Management development, Management education, Teaching techniques, Training.
Abstract: Learning quality can be improved with a simulation response teaching technique using audiovisual aids (VAP, or Video-Audio Participative system). This article explains the principles behind the VAP system and describes how the system can be used for training potential managers in the concepts and practices of good management.

3416-73
PROBLEMS IN DETERMINING TRAINING NEEDS IN AN ORGANIZATION.
Waqar Habib
Training and Dev J 24 (7): 44-48. July 1970.
LC1041.T7 PSU
Educational planning, Evaluation, Management development, Management education, Training.
Abstract: Every organization is different, and thus training needs differ from one organization to another however, all organizations that contemplate establishing training programs must find a systematic way to assess their own particular training requirements. A complete assessment of training needs should include an organizational analysis, a job analysis, and a manpower analysis. Data on company production, absenteeism, worker attitudes and grievances, turnover rate, union participation, and accident rate should all be analyzed. Only then should decisions be reached as to the scope and depth of training, methodology of implementation. And mechanics of teaching, feedback, and program evaluation.

3417-73
WILL MASLOW WORK WITH THE HARD CORE?
Alan L Saline
Training in Business and Industry 7 (2): 70-72,84. Feb 1970.
HF1101.T7
Disadvantaged groups, Motivation, Occupational guidance, Psychology.
Abstract: This article discusses Maslow's Hierarchy of Needs and its potential application in the motivation of new hard-core employees.

3418-73
THE NATIONAL RESTAURANT ASSOCIATION'S CAREER AND TRAINING STUDY INVESTIGATING DEVELOPMENT OF INDIVIDUAL AS FOOD SERVICE EMPLOYEE AND ITS IMPLICATIONS.
Chester G Jr Hall
Proc Soc Adv Food Serv Res 1-5. Apr 1972.
TX943.P7 PSU
Career ladders, Career planning, Employment opportunities, Food service occupations, Food service workers, Research.
Abstract: Dr. Chester G. Hall, Jr. points out that the development of the individual employee and the provision of opportunity for his advancement have not been goals of the food service industry. One of the purposes of a study being conducted by the National Restaurant Association is to indicate that employee development should be a goal and that it is a goal that produced results.

3419-73
TO DEVELOP WORK EVALUATION AND WORK TRAINING TECHNIQUES DESIGNED TO FACILITATE THE ENTRY OF MILDLY MENTALLY RETARDED INTO SERVICE OCCUPATIONS: FINAL PROJECT REPORT.
David Hall
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 38 p. 1965.
LC4015.H3 PSU
Employment opportunities, Evaluation, Job training, Mental retardation, Mentally handicapped, Program planning, Service industries, Training techniques, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.05; ERIC Report No. ED 026 769.
Abstract: People who are only mildly mentally retarded make dependable workers and are able to handle various types of jobs with some skill. This paper describes a system of vocational evaluation and training to help such people entervarious service occupations. Definite job specifications and pleasant working conditions are important to a retarded person's job success. Job activities and training curricula are here given for occupations in janitorial and building maintenance, food service, and hospital service work. Additional information is presented for on-the-job experience and recommendations are made for establishing a demonstration project for training the mentally handicapped.

3420-73
A FLOW CHART FOR SUPERVISORY TRAINING.
Richard L Hankinson
Training and Dev J 24 (7): 22-26. July 1970.
LC1041.T7 PSU
Audiovisual aids, Charts, Educational planning, Personnel management, Supervision, Supervisors, Teaching techniques, Training.
Abstract: Supervisors have the job of overseeing workers, encouraging production, and helping solve personnel and mechanical problems. The training of supervisors should provide them with a total picture of their jobs, how they must function and how their functions fit into the total organizational structure. Training personnel should create a flow chart showing how supervisory work in a particular organization should be carried out and how proper supervision contributes to productivity and total organizational health. The chart can then be used as a teaching tool to show individual supervisors how important their own jobs are and how their work can help or

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hinder the organization.

3421-73
NEW IDEAS IN DIETETIC TRAINING.
Maxine Hart
Food Mgt 8 (11): 42-45, 50, 62-63. Nov 1973.
TX943.F6 FNW
Career education, Dietetic interns, Dietetic internship programs, Dietitians, Educational methods, Educational programs, Food service occupations, Higher education, Program planning.
Abstract: The field of dietetics is suffering from a shortage of internships. It is becoming almost as difficult to obtain an internship appointment as it is to get accepted into medical school. This article describes some of the coordinated undergraduate programs established by the American Dietetic Association to alleviate the dearth of internships.

3422-73
THE TEACHING OF HOME ECONOMICS. 3rd ed.
Hazel M Hatcher, Lilla C Halchin
Boston, Houghton Mifflin 384 p. 1973.
TX167.H3 1973 FNW
Curriculum guides, Home economics education, Professional education, Secondary education.
Abstract: Major categories of content of this book concern personal growth of the teacher and relationships to others, selection and utilization of teaching techniques and resources, and curriculum development and use. Emphasis is given to the significance of interpersonal relations and individual growth to successful teaching, and the importance of giving the learner more responsibility for learning through involving him in evaluation of learning experiences. The book will be useful to beginning and experienced teachers.

3423-73
HAWAII FOLLOW THROUGH.
Hawaii, Dept. of Education
Honolulu, State of Hawaii Dept. of Education 12 p. illus. col. [n.d.].
LB1515.F683 FNW
Disadvantaged groups, Early childhood education, Educational programs, Parent participation, Professional education.
Abstract: Follow Through is a program to continue gains made by children from low-income families in preschool programs. In Hawaii, it involves parents, teachers, and teachers' aides, all working together with the children. Nutrition education is part of the program, and children learn by doing through cooking and at mealtimes. Suitable for both teachers and parents.

3424-73
A SOURCEBOOK OF ELEMENTARY CURRICULUM PROGRAMS AND PROJECTS.
Far West Laboratory for Educational Research and Development, ALERT Information System
Samuel N Henrie
Washington, GPO 517 p. 1972.
LB1570.F3 FNW
Bibliographies, Curriculum guides, Elementary education, Professional education, School children (6-11 years), Teaching aids.
Abstract: This publication for elementary school teachers and administrators lists materials presently available from a variety of sources to help with curriculum planning and to use in teaching various subjects to children in grades 1 through 6. The kind of material, its price, target audience, and currentness of information concerning it are listed. The chapters on health, sex and family life, and science, list units in which nutrition is included. Other chapters of relevance are one on drug education and one on environmental education and ecology.

3425-73
AN EXPERIMENT IN TEACHING NUTRITION.
C M Hillman, M E Bagley
Nutr Food Sci (32): 2-5. July 1973.
TX341.N825
Audiovisual aids, College programs, Nutrition education, Professional education, Teaching techniques.
Abstract: Teachers in a British technical college have developed their own audiovisual materials for use in teaching their regular course in nutrition. The cassette tapes and slides can be used by students who miss a class, for outside lectures, as an adjunct to a regular lecture, or as a self-teaching device. The authors offer advice on how to construct such a course. The idea should be of interest to all teachers, and could be adapted to teaching children as well.

3426-73
INTERN COMPILES NUTRITION EDUCATION MATERIALS.
L Hoffer
Sch Foodserv J 26 (4): 29-30,31-32,35-36. Apr 1972.
389.8 SCH6
Dietitians, Instructional materials, Nutrition education, School children (6-11 years), School lunch programs.
Abstract: Third in a series of reports from Milwaukee's school lunch trained dietitians: a breakdown of nutrition education materials and projects for kindergarten through sixth grade.

3427-73
GREAT VARIATIONS FOUND IN CONTRACT FEEDING SEGMENT OF THE INDUSTRY: IMPACT OF CLIENT IS VITAL FACTOR IN EFFICIENCY OF OPERATION IN THIS AREA OF INDUSTRY.
Gary I Hotchkin
Proc Soc Adv Food Serv Res 5-9. Apr 1972.
TX943.P7 FNW
Career ladders, Employment opportunities, Food service occupations, Food service workers, Research, Research methodology.
Abstract: Problems of recruitment in the food service industry (what food service jobs are and offer to employees, inadequate measurements for productivity, and the industry's poor image on advancement and promotion) are major personnel problem areas being scrutinized in the National Restaurant Association's Career and Training Study, according to Gary Hotchkin, director of the project. In describing the research design of the study, he listed initial data collection, organizational analysis, identification of manpower problems, curriculum and training program development, and program evaluation as focal points of the study.

3428-73
HOW SAN FRANCISCO CREATES NEW GENERATIONS OF FOOD SERVICE EXCELLENCE.
Food Serv 35 (6): 39-40,42. June 1973.
389.2538 F732
Career education, College food service, College students, Curriculum, Food service management, Food service training, Higher education, San Francisco.
Abstract: College students in the Hotel and Restaurant Department of City College of San Francisco operate and maintain the entire college food service. As a result, the faculty and student body is served a regular menu of gourmet dishes in a wide variety of selections. The food service students receive credit for their work in the college food service; and before their two-year course has ended, they have put in a minimum of sixteen hours per week during the final semester working in famous San Francisco restaurants.

3429-73
HOW TO TRAIN NEW FOODSERVICE EMPLOYEES QUICKLY.
Food Mgt 8 (11): 69. Nov 1973.
TX943.F6 FNW
Audiovisual aids, Discussion (Teaching technique), Films, Food service training, On the job training, Training techniques.
Abstract: This article tells of a series of 8 mm. films designed to train food service employees quickly while on the job. Subjects presented on film include dishwashing, sanitation, customer relations, management, grooming and food waste. Not yet completed are films on food preparation; but most employees already have adequate skills in this operation before they come to work. Employees should participate in training on a regular basis, first viewing the films and then discussing the application to their own jobs.

3430-73
A PROTOTYPE PROGRAM FOR TRAINING WORK SUPERVISORS AS EMPLOYEE COUNSELORS.
Raymond G Hunt, Cary M Lichtman
Training and Dev J 24 (8): 26-32. Aug 1970.
LC1041.T7 FNW
Counseling, Job satisfaction, Management education, Occupational guidance, Supervisors, Training.
Abstract: Line managers and supervisors are the people most involved in the day-to-day working lives of employees. Thus it makes sense that they should be the people from whom employees seek help in solving work problems and job-related personal conflicts. This article describes a prototype training program designed to provide managers and supervisors with the insights and skills necessary for good employee counseling.

3431-73
TRAINING MACHINE HAS PROMINENT PLACE IN MARRIOTT EMPLOYEE TRAINING PROGRAM; SPECIAL EFFORTS MADE TO GET PEOPLE INVOLVED.
Richard T Hunter
Proc Soc Adv Food Serv Res 74-76. Apr 1972.
TX943.P7 FNW
Audiovisual aids, Food service training, Food service workers, Instructional materials.
Abstract: This speaker describes a training machine used by the Marriott Corporation in training employees at 433 separate operating units all over the world.

3432-73
IFMA LAUNCHES FOODSERVICE SCHOLARSHIPS.
Cooking for Profit 42 (269): 68,70. May 1973.
TX901.C6 FNW
Awards, Career education, Career planning, Food service occupations, Higher education, Management education, Scholarships, Vocational education.
Abstract: The International Foodservice Manufacturers Association has initiated a major scholarship program designed to bring a large number of talented and trained men and women into the field of food service management where there has long been a lack (especially at middle management levels) of truly qualified personnel.

3433-73
INTERN EXPANDS EMPLOYEE HANDBOOK.
Sch Foodserv J 26 (5): 25-28. May 1972.
389.8 SCH6
Cook-helpers, Dietitians, Food service occupations, Handbooks, School lunch programs, Work experience programs.
Abstract: Final report of a four-part series from Milwaukee's school-lunch-trained dietitians is this addition to a handbook for school food service employees. Instructions are in three categories: 1. Work simplification; 2. Sanitation and safety;

3. Care and use of equipment.

3434-73
HELP FROM THE CC.
Richard C Ireland
Training in Business and Industry 10 (3): 52-53. Mar 1973.
HF1101.T7
Community colleges, Educational resources, Training.
Abstract: This article discusses the various ways in which a community college can serve as a training resource.

3435-73
A RIGHT NOW PROJECT: HOW TO GET READY TO GO METRIC IN YOUR SCHOOL DISTRICT.
John Izzi
Amer School Board J 160 (7): 26-27. July 1973.
LB2831.A4 PSU
Educational planning, Instructional materials, Instructional staff, Metric system, School administration, Teaching.
Abstract: School administrators will soon have to begin instruction and actual use of the metric system within their schools and school districts. To implement metric education smoothly, school boards should: (1) establish an ad hoc or standing committee to plan for the metric changeover; (2) see that classrooms are supplied with metrically calibrated equipment; (3) encourage merchants to stock metric instruments for home use; (4) develop adult education courses in the use of metric measurements; and (5) obtain books and educational materials dealing with the metric system, and provide bibliographic lists of such material for parents' use.

3436-73
TRAINING FOR LEADERSHIP.
John James
Training and Dev J 24 (5): 34-36. May 1970.
LC1041.T7 PSU
Decision making, Industrial relations, Leadership, Management development, Management education, Motivation, Personnel management, Psychological aspects.
Abstract: Leadership ability is one of the necessary attributes of a good manager, but leadership is not inborn. It must be taught. The author presents 10 principles that he has found useful in management training. (1) Training must be highly personal and individual. (2) Responsibilities for development rest with the trainee. (3) Personality is not as important as ability to do the work that needs to be done. (4) Management is a distinct kind of work. (5) Motivate through present development rather than future promotions. (6) Opportunity for development must be unrestricted. (4) Develop trainees through their experiences in day-to-day work situations. (8) Allowing trainees to make decisions enhances and speeds their development. (9) Incumbent managers influence the development of people under them. (10) Moral and spiritual values are important in development.

3437-73
PROGRAMED AV PAYS ITS WAY.
Lowell R Johnson
Training in Business and Industry 7 (1): 36-38. Jan 1970.
HF1101.T7
Audiovisual instruction, Cost effectiveness, On the job training, Programed instruction.
Abstract: This article discusses the use of programmed AV instruction by the Kohler company. Using the "Automated Teaching Systems" approach developed by the Wen Cook Co. Of Milwaukee, Kohler cut its training time in half. Comparison statistics demonstrated the programs more than repaid their costs through savings.

3438-73
FOUR CASE STUDIES YOU CAN USE IN MANAGEMENT DEVELOPMENT.
Robert D Joyce
Training in Business and Industry 8 (8): 27-34. Aug 1971.
HF1101.T7
Case studies, Management development.
Abstract: This article presents four case studies which can be used in management development. The topics include: "don't tell me how you did it!" "what, me worry?" "i've tried to be a good guy," and "the smoking room controversy.".

3439-73
BASICS OF A HARD CORE PROGRAM.
William Karp
Training in Business and Industry 7 (6): 23-27. June 1970.
HF1101.T7
Career ladders, Disadvantaged groups, Job placement, Occupational guidance, Recruitment, Training.
Abstract: This article discusses the many considerations which are necessary in order to recruit, train, and retain hard-core employees.

3440-73
TRAINING--A LINK TO ORGANIZATIONAL CHANGE.
E J Kartas
Training and Dev J 27 (5): 12-18. May 1973.
LC1041.T7
Change agents, Organizations, Professional education, Training.
Abstract: This article discusses organizational change outside of and beyond the question of internal-to-the training criteria. The author presents an analysis of the task-related training experience of an entire professional staff team of a social service agency. Organizational changes which resulted from this training are included.

3441-73
TIPS FOR TRAINING WITH VIDEO.
P T Kehoe
Training in Business and Industry 10 (2): 64-65. Feb 1973.
HF1101.T7
Educational planning, Educational programs, Instructional materials, Televised instruction.
Abstract: This article presents a number of tips for those who are considering "packaging" a course to be presented via educational television.

3442-73
INSTRUCTIONAL DESIGN; A PLAN FOR UNIT AND COURSE DEVELOPMENT.
Jerrold E Kemp
Belmont, Calif., Lear Siegler, Inc. /Fearon 130 p. 1971.
LB1570.K4 PSU
Behavioral objectives, Curriculum evaluation, Curriculum planning, Educational methods.
Abstract: This book outlines procedures for developing an instructional design in which subject matter is taught by making it relevant to the students learning needs. The elements for the design include: topics, student characteristics, learning objectives, subject content, pre-test, teaching/learning activities and resources, support services, and evaluation. Several examples are developed according to the design plan. The author suggests that it be applied first to individual topics leading to unit developments and then to complete courses and finally to a department or grade level.

3443-73
WHICH MEDIUM?
Jerrold E Kemp
Audiovisual Instruction 16 (10): 32-36. Dec 1971.
LB1043.A9
Audiovisual aids, Decision making, Evaluation methods.
Abstract: This article discusses the problem of choosing the proper communications media to support a potential learning situation. A series of flow/decision charts which can be of assistance in this type of decision-making is presented.

3444-73
USE OF AUDIO-VISUAL TECHNIQUES IN TRAINING THE HARD-CORE.
Joanna B Kennedy
Training and Dev J 24 (2): 30-32. Feb 1970.
LC1041.T7 PSU
Audiovisual aids, Educational programs, Industrial relations, Occupational guidance, Personnel management, Programed instruction, Teaching techniques, Unemployed, Video tapes.
Abstract: American firms have recently begun to experiment with hiring the so-called hard-core unemployed. These workers usually do not possess the behavior patterns considered important by employers--punctuality, enthusiasm, loyalty, consistency, and so on. Absence of these traits pose a whole different set of problems and challenges and creates the necessity for what is called "orientation training" or "pre-vocational training" in various job-related and life skills. Training techniques using video-tapes have been effective in such pre-vocational programs. This article describes how video-tapes can be used to develop skills, increase enthusiasm for learning, increase self-confidence, and instill pride in oneself and one's job.

3445-73
HEALTH TECHNICIANS.
Robert E ed Kissinger
Chicago, J.G. Ferguson Pub. Co. 386 p. illus. [1970].
RA440.9.H4 PSU (Career opportunities for technicians and specialists)
Career choice, Career opportunities, Career planning, Health, Health occupations, Health services, Occupational guidance.
Abstract: Designed for the young person choosing a career, this book presents factual information on job opportunities available in the following fields: nursing; dental services; vision services; rehabilitation services; laboratory technicians; medical machine technicians; record and office services; and technicians in surgery, dietetics, and environmental health. Each of these fields are evaluated in terms of the employment outlook, training opportunities and facilities, possible federal aid, income and security. Work environment, and geographic mobility.

3446-73
DEVELOPING WOMEN MANAGERS.
Lois Ann Koff
Training in Business and Industry 10 (2): 54-55. Feb 1973.
HF1101.T7 PSU
Females, Management education, Research, Surveys.
Abstract: this article discusses a survey of 114 women managers, 78 of whom had successfully handled management positions for over two years. Means for development of women managers including internship programs are presented.

3447-73
WORK INSTRUCTION PROGRAMS FOR THE FOOD SERVICE INDUSTRY.
Kansas State University
Stephan A Konz, Raymona Middleton
Washington, D.C., Educational Resources Information Center 53 p. 1967.
TX364.K3 PSU

3447-73

Disadvantaged youth, Food service occupations, Food service training, Foods instruction, Job training, Productivity, Programed instruction, Teaching techniques.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.09, HC-$2.12; Report No. ED 011 961.
Extract: A project was initiated to develop efficient work methods for 100 common tasks in the food service industry and then to prepare programed learning "packages" for each of these tasks for training potential employees with lower levels of education to hold useful jobs. Each package consisted of a set of slides, combining photos and captions, that depicted a series of programed steps organized to teach a single food preparation task. Tasks covered by the programed slides were: tipped salad assembly, cleaning a meat slicer, making salad sandwiches, making sliced meat sandwiches, making change, breading foods for deep-fat frying, frosting a cake, cutting a cake, portioning pudding, and cutting a pie.

3448-73
KOOSIS ON INDIVIDUALIZED INSTRUCTION.
Don Koosis
Training in Business and Industry 7 (10): 27-29,54. Oct 1970.
HF1101.T7
Audiovisual instruction, Furniture, Individualized instruction.
Abstract: This article features a question and answer dialogue concerning individualized instruction and the various A-V media which relate. A special carrel for individualized instruction, developed by the author and Howe Folding Furniture, is included.

3449-73
HOW TO CONTROL A TRAINING PROGRAM EVEN WHEN IT'S OUT OF YOUR HANDS.
Donald J Koosis, Irene Koosis
Training in Business and Industry 9 (3): 35-37. Mar 1972.
HF1101.T7
Documentation, Evaluation methods, Individualized instruction, Supervision, Training.
Abstract: This article discusses a trainee profile which can be used to spot trouble in a field location with an individualized training program. Samples of these profile sheets are included. The author notes that comprehensive documentation of each trainee's study time, progress, and productivity is very useful to management.

3450-73
HOW TO TRAIN SUPERVISORS TO BREAK IN NEW EMPLOYEES--GENTLY.
Charles Kozoll
Training in Business and Industry 10 (5): 41-42. May 1973.
HF1101.T7 PSW
Industrial relations, Job satisfaction, On the job training, Personnel management, Psychological aspects, Supervision, Supervisors, Training.
Abstract: New employees, who are often confused but who are usually trying hard to do a good job at unfamilliar tasks, are frequently forced to cope with impatient, unsympathetic, and sometimes downright callous treatment on the part of their immediate supervisors. Empathy is a necessary part of supervision, and can be developed in supervisors by means of a one-day, three-stage training program described in this article. In stage one, supervisors are asked to describe the good and bad aspects of the supervision they received on their first joes and how they felt about it. In stage two, the group discusses what makes a good supervisor. Personal involvement and insight are greater if this discussion revolves around the supervisors' own techniques. The third stage is a discussion of training as an on-going process wherein employees should be encouraged to develop to the furthest point of their capabilities.

3451-73
HOW TO KEEP HEADS FROM NODDING.
George W Langdorf
Training in Business and Industry 7 (4): 54-56. Apr 1970.
HF1101.T7
Teaching methods, Training.
Abstract: This article discusses ways to enhance trainee involvement in a training program and to re-focus attention when minds begin to wander.

3452-73
TRAINING TRAINEES--AN EXPERIMENT THAT WON'T LET THEM FORGET ABOUT REMEMBERING.
George W Jr Langdorf
Training in Business and Industry 8 (5): 46,65-66. May 1970.
HF1101.T7
Audiovisual aids, Experiments, Recall, Training.
Abstract: This article describes an experiemnt for studying the effect of the use of visual aids and note-taking, or lack of such, on retention of information. The experiment is suggested for use in training sessions to generate ideas and involvement concerning retention of information presented.

3453-73
TRAINING NEEDS ASSESSMENT AND TRAINING PROGRAM EVALUATION.
J W Lawrie, Clayton W Boringer
Training and Dev J 25 (11): 6-9. Nov 1971.
LC1041.T7 PSW
Behavioral objectives, Feedback, Measurement, Performance criteria, Program evaluation, Program planning, Supervisors, Training, Training techniques.
Abstract: If training is to be effective, it should be directly related to the needs of employees. These needs fall into two major categories: (1) short-run deficiencies relating to one's present job; and (2) long-term overall development needs. When planning for training programs, there must be a means built in for assessing the needs that training will fulfill, and subsequently a means for assessing the effectiveness of any training program that has been completed. This article describes a model for evaluating training needs and training outcomes. "it recognizes that neither the people nor the company need to simply learn how to do what they are doing now better. It has ... A future orientation because it gathers data on (a) what the company is to become and (b) what trainees want to become.".

3454-73
TRAINING AND THE CHANGE AGENT ROLE MODEL.
Wesley B Leach, Vyrle W Owens
Training and Dev J 27 (10): 40-47. Oct 1973.
LC1041.T7 PSW
Behavioral objectives, Change agents, Management, Management development, Models, Peace Corps, Program design, Systems approach, Training.
Abstract: The India 63 training program contained 40 objectives that were considered essential to the functioning of Peace Corps volunteers in India. Each objective was derived by analysis of some 80 objectives initially submitted by project personnel. Overlapping areas of responsibility were noted and 4 main objectives were deduced: (1) achieve proficiency in Punjabi; (2) know the anatomy and physiology of the human reproductive system; (3) know the principles and techniques of contraception; and (4) be able to define one's own culture and exhibit awareness and understanding of India's major problems. The model described in this article presents a logical, sequential, and systematic approach to training in general and the training in particular of change agents (such as Peace Corps workers, job-experience trainers, etc.).

3455-73
CRITERIA FOR EVALUATING TRAINING MATERIALS.
Richard I Lester
Training and Dev J 25 (8): 12-15. Aug 1971.
LC1041.T7 PSW
Evaluation, Evaluation methods, Information needs, Instructional aids, Instructional materials, Standards, Training.
Abstract: Effective training depends to some extent on effective instructional materials. Here is a step-by-step method to use in evaluating written training materials for (1) relevance of content, (2) logic of subject-matter organization, (3) reliability and/or philosophical viewpoint of the author(s), (4) recency of the material, (5) eye appeal and convenience of the physical make-up, (6) accuracy of indexes and other information locator systems, (7) extent of self-instructional capability, (8) adaptability, and (9) cost.

3456-73
A GIRL AND HER FIGURE.
Ruth M Leverton
National Dairy Council
Chicago 24 p. 1970.
RA788.L4 PSW
Basic nutrition facts, Exercise, Food composition, Growth, Weight control.
Abstract: This publication was written for the teenage girl. It concerns itself with the factors that affect body build, growth patterns, figure development and energy needs.weight is a main feature of the booklet. The how's and why' of adjusting calorie expenditure and intake for weight gain, weight loss, or steady state are given along with the need for all nutrients. The four food groups are described and their use is explained. The importance of exercise is stressed. Charts provide information on calorie need for body size, nutrients and their functions and sources, a food pattern, calorie and protein table, and a daily food diary.

3457-73
HOW TO USE AUDIO CASSETTES FOR PROGRAMED INSTRUCTION.
William F Lloyd Jr
Training in Business and Industry 10 (7): 26-28. July 1973.
HF1101.T7 PSW
Cost effectiveness, Program design, Program evaluation, Program planning, Programed instruction, Systems approach, Tape recordings, Training, Training techniques.
Abstract: Cassette tape recordings allow training directors to devise programed learning sequences that exactly fit a particular training need, however, certain steps should be taken to avoid cost problems. Running time must be calculated to fit either the C-30, C-60, or C-90 cassette. Estimates should be gotten for the following production costs: studio rental, narrator(s), tapes, tape editing, special effects, duplication, and packaging. Changes in the taped material become more costly at later stages of production, so it is wise to make alterations and corrections at the time of planning and script-writing.

3458-73
AN EVALUATION OF MANPOWER TRAINING NEEDS IN THE HOTEL-RESTAURANT INDUSTRY ON KAUAI, 1968, WITH RECOMMENDATIONS ON PROGRAMS, SOURCES OF STUDENTS, INSTRUCTORS, AND FUNDS.
Robert W Lloyd
U.S.,tOffice of Education

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Washington, D.C., Educational Resources Information Center 26 p. 1968.
TX911.5.L5 F&N
Evaluation, Food service, Hawaii, Hotels, Job training, Manpower needs, Program planning, Restaurants, Training.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.40; ERIC Report No. ED 025 239.
Extract: This report investigates the recruiting, training, and employment of cooks, waitresses, maids, and small business managers needed on the island of Kauai through the year 1973. Projected increases in tourism and hotel construction indicate substantial need for well trained personnel. Courses are listed for 4-year and 2-year degree programs, plus 1-year certification programs, job-entry training, and continuing education courses appropriate to the hotel and restaurant industry needs. Schemes are presented by which local industry, government, and other groups can become involved and motivated to promote acceptance of the courses offered at the Kauai Community College. Sources of students to fill the demand are suggested, public relations and publicity ideas are outlined, specific facilities and equipment are recommended, and both general and specific sources of funding are suggested.

3459-73
LONG BEACH CITY COLLEGE CONTENT OUTLINES FOR COURSES IN HOME ECONOMICS-RELATED OCCUPATIONS.
Long Beach City College
Washington, D.C., Educational Resources Information Center [27] p. 1965.
TX165.A3L6 F&N
Adult education, Curriculum guides, Home economics education, Occupational home economics, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.16; ERIC Report No. ED 019 448.
Extract: Information on revised home economics related occupations is presented for (1) trade cooks, (2) kitchen helpers, (3) pastrymen, (4) fry cooks, (5) dinner cooks, (6) bakers and pastrymen, (7) meat cutters, (8) hotel, restaurant and institutional cooks, and (9) industrial sewing workers. The time required, prerequisites, purposes, descriptions, and content outlines are included for each course.

3460-73
A TOTAL TRAINING CONCEPT FOR MANAGEMENT AND TECHNICAL TRAINING AND DEVELOPMENT.
Leonard F Luce
Training and Dev J 24 (8): 46-47. Aug 1970.
LC1081.T7 F&N
Career ladders, Educational planning, Job training, Management development, Management education, Training.
Abstract: A total training policy within an organization must include training for everyone, from those holding entry-level, mechanical jobs all the way to top management positions. Zenith Radio Corporation initiated two types of training programs: one for hourly-wage employees and another for salaried employees. For the hourly-wage program, a series of lessons was developed to skill train every person until he is able to do a particular job with confidence. Each phase of training incorporates a higher skill and takes the employee from a nonskilled, material handling job to a highly skilled technician. The same basic idea applies to the training of salaried employees, starting with basic supervisor training and going on up through in-house management development stages to specialized university-level courses.

3461-73
SIGNS AND SYMPTOMS; APPLIED PATHOLOGIC PHYSIOLOGY AND CLINICAL INTERPRETATION. 5th ed.
Cyril Mitchell MacBryde, Robert Stanley Blacklow
Philadelphia, J.B. Lippincott 1025 p. 1970.
RC69.M3 1970 F&N
Deficiency diseases and disorders, Etiology, Malnutrition, Obesity, Starvation, Weight loss.
Includes bibliographies.
Abstract: A handbook for the medical student or practicing physician, with the signs and symptoms of many diseases seen in medical practice. The physician is given information on how best to study the patients' symptoms. The book is divided into forty sections, each section authored by a different doctor. There is a section on sore tongue and sore mouth brought on by nutritional deficiency and a section on obesity and also one on weight loss and undernutrition.

3462-73
EVALUATION IN THE TEACHING OF HOME ECONOMICS; A PROGRAMED GUIDE TO DETERMINING THE EFFECTIVENESS OF TEACHING.
Louise MacKenzie
Danville, Ill., Interstate Printers & Publishers 82 p. [1970].
TX165.M3 F&N
Curriculum planning, Effective teaching, Evaluation, Home economics, Measurement, Objectives, Programed instruction.
Abstract: This is a programed guide to be used in determining the effectiveness of teaching home economics at the junior and senior high school level. It is designed for use by the student teacher but it would be useful for the experienced teacher as a workbook to review her methods and objectives. This booklet deals with ideas of how measurement and evaluation may be used properly. It helps the teacher to work out her program to the best advantage in her school situation.

3463-73
MEASURING INSTRUCTIONAL INTENT OR GOT A MATCH?
Robert F Mager
Belmont, Calif., Lear Siegler, Inc./Fearon Publishers 159 p. 1973.
LB3051.M4 F&N
Achievement tests, Educational objectives, Educational planning, Effective teaching, Evaluation, Food service training, Job training, Teaching methods.
Abstract: Too often in training programs students are asked to learn certain skills and then are not appropriately tested for those skills. An apprentice cook, who learns to bake a cake, will be dismayed if his trainer asks him to write an essay on cake baking. His training prepared him to bake, not to write essays on baking. The chances are great that a perfectly good cook will flunk such a test. Trainers must learn to devise tests that are valid and that accurately measure the achievement in skills actually taught and learned. This means knowing the objectives of what is taught and being able to match the test situation to students' performance. This book helps teachers understand what makes a valid and reliable test.

3464-73
MANAGEMENT TRAINING WHAT EVERY FOODSERVICE DIRECTOR AND DIETITIAN NEEDS.
Food Mgt 8 (11): 34-39. Nov 1973.
TX943.F6 F&N
Career education, Dietetics, Educational programs, Food service management, Institutional feeding, Management development, Management education, Training.
Abstract: The institutional food service industry is changing rapidly. New foods, new preparation methods, new serving methods, new equipment and facilities, new employees with more skills and better training all add up to new problems and challenges for management. But improvements in management training for institutional food service has lagged far behind improvements and innovations in the rest of the business. This article presents the case for a thorough upgrading of management education in institutional food service.

3465-73
MANAGEMENT TRAINING INDEX; WHERE TO GO TO GET WHAT YOU NEED.
Food Mgt 8 (11): 40-41, 72, 84. Nov 1973.
TX943.F6 F&N
Directories, Educational programs, Educational resources, Guides, Management development, Management education.
Abstract: For the individual or organization who wants to pursue management training, here is a sample listing of what is available and where to locate further information. Directories of university and school programs are included as well as some of the available programs themselves.

3466-73
WAYS TO ADD NUTRITION INFORMATION TO A BASIC FOODS COURSE.
Anne Wanz[illegible]
Forecast Home Econ 19 (3): F26-F28. Nov 1973.
321.8 F752
Basic nutrition facts, Food preparation, Foods instruction, Recipes, Secondary education.
Abstract: This article for the teacher of secondary students suggests how to introduce some basic nutrition information into a course in which students prepare food to eat. Among the concepts, for example, are how to make a dish of pasta provide complete protein inexpensively. Five main-dish recipes with other concepts for development are included.

3467-73
POTENTIAL USES OF MASS MEDIA IN NUTRITION PROGRAMS.
Richard K Manoff
J Nutr Educ 5 (2): 125-129. Apr/June 1973.
TX341.J6
Advertising, Change agents, Consumer education, Developing nations, Media selection, Professional education, Radio, Television.
Abstract: The author of this article, an advertising executive, describes some of the ways the mass media have already influenced and changed food habits, sanitary practices and farmers' growing and marketing practices, both here and in developing countries, and offers some suggestions for professional nutritionists about how to make better use of radio and television for effective nutrition education.

3468-73
TRY SOMETHING NEW.
Martha Mapes, Gail Keown
Ithaca, New York State College of Human Ecology master manual for leader, looseleaf. [1972].
TX355.M32 F&N
Ascorbic acid, Calcium, Educational games, Food preparation, Iron, Milk, Nutrition, Vitamin A.
Abstract: The objective of this series of 22 lessons is to broaden the food acceptances of children 9-12 within selected nutrient groups. With a corresponding leader's guide, each lesson is designed to encourage the youth to "try something new" with Mr. CACAFE (calcium, vitamin C, vitamin A and iron). The many food experiences include cooking, tasting, and playing nutrition games.

3469-73
AN INTEGRATED APPROACH TO SUPERVISORY TRAINING FOR HIRING THE HARD-CORE.
Newton Margulies
Training and Dev J 24 (8): 42-44. Aug 1970.
LC1041.T7 F&N
Employment opportunities, Employment practices, Job placement, Occupational guidance, Supervision, Training, Unemployed.
Abstract: Many companies are getting involved in programs for hiring the "hard-core" unemployed. Such programs are still in the experimental stages, being subject to change and development as experience is accumulated. In general, these hiring programs consist of two elements: (1) a process for hiring, training, and assimilating the potential employee; and (2) a training program for supervisors who must direct the work of people who are predisposed to dislike their jobs, who do not usually take an interest in their work, and who have a history of quitting at a moment's notice. This supervisory training is especially important, since it is the supervisor who must deal with the worker on a day-to-day basis. The quality of this daily contact and the skill with which the supervisor directs and motivates his subordinates will largely determine whether the newly employed worker will find satisfaction in his job and stay with it, or whether he will end up back on the unemployment rolls.

3470-73
THE CAREER DEVELOPMENT WORKSHOP.
P J Marsh
Training and Dev J 27 (7): 38-45. July 1973.
LC1041.T7 F&N
Career education, Career planning, Management development, Management education, Occupational guidance, Training, Workshops.
Abstract: Management development should never be a form of coercion, no matter how benevolent, in which employees are forced to accept the goals of an enterprise; nor should it be a manipulation of employee behavior to suit organizational needs. Thoughtful people know when they are being coerced or manipulated, and will not stay around to tolerate it. An employee who does accept such coercion and manipulation, for whatever reason, is probably a docile appeaser who cares more about keeping his job than about contributing anything to the organization. In short, the man or woman who can be manipulated is not a person who should be allowed to take on substantial management responsibilities. Effective management development must create a relationship within which a man or woman can (1) take responsibility for developing his own potential, (2) plan for himself and his work without undue constraints from superiors, and (3) learn from putting his own plans into action.

3471-73
PREPARING THE MENTALLY RETARDED IN THE AREAS OF FOOD PREPARATION AND SERVICE.
Bruce D Mattson
Texas Tech University, Dept. of Special Education
Washington, D.C., Educational Resources Information Center 114 p. 1971.
LC4032.T4M3 F&N
Educational programs, Food service occupations, Food service training, Food service workers, Job training, Mental retardation, Mentally handicapped, Program planning, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$6.58; ERIC Report No. ED 050 541.
Extract: This training program is designed for educable mentally retarded youth who would benefit from specific vocational education programs at the high school level. Aspects of the program which are discussed and for which recommendations are made include staffing needs, student selection criteria and procedures, the training setting and equipment needed, and areas of specialization to be emphasized. Behavioral objectives are outlined and curriculum content recommendations are made, including suggested teaching units, objectives, training activities and resources, and evaluation techniques for 10 specific curriculum areas.

3472-73
USE OF ANCILLARY HEALTH PERSONNEL IN MATERNAL AND CHILD HEALTH PROJECTS.
Shirley A Mayer, Catherine M Casey
Commentary Health Manpower p. 1-8. June 1973.
HD5701.C6 F&N
Health personnel, Maternal and child health, Paraprofessional training, Professional education.
Abstract: Professional nutritionists and health administrators will find this report of a survey of the use of paraprofessional personnel in maternal and infant care and children and youth projects of interest. The survey was made in the Northeast to determine the value of the use of such persons in health care delivery systems. The report considers educational prerequisites, what kind of training programs these people undergo, and what problems arise from utilization of such personnel. Job satisfaction was widespread, and a number of these assistants have increased their educational level as a result of this stimulation. Nutrition assistants were among the personnel surveyed.

3473-73
PROJECT VIGOR; VOCATIONAL CLUSTER EDUCATION, INTEGRATED AND ARTICULATED GRADES 1 THROUGH 14 WITH GUIDANCE SERVICES, OCCUPATIONAL EXPLORATION AND WORK EXPERIENCE RELEVANT TO GENERAL EDUCATION: FIRST INTERIM REPORT.
Omer McCaleb
U.S.,HOffice of Education
Washington, D.C., Educational Resources Information Center 94 p. 1971.
HF5381.N3 F&N
Career education, Cluster grouping, Curriculum planning, Educational programs, Occupational clusters, Occupational guidance, Program design, Secondary schools.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 058 418.
Extract: Project VIGOR has moved in two major directions: the first was the inclusion of cluster courses in food service, child service, industrial mechanics, and general business in most appropriate high school departments. The second aspect of the project was the orientation of school administration and staff to the career education goals. An awareness of career education as a part of the general curriculum is a major accomplishment, and this awareness has been stimulated through news releases, advisory committee activities, and orientation of professional staff through workshops, meetings, special projects, and others, all of which are described in this report.

3474-73
SMILE, YOU'RE ON CLASSROOM CAMERA.
Seamus McGrady
Nation's Schools 92 (4): 44-46. Oct 1973.
LB2806.N3 F&N
Inservice education, Instructional aids, Instructional innovation, Instructional media, Schools, Teachers, Teaching.
Abstract: Teachers are learning to evaluate themselves and their effectiveness by the use of videotape recordings made in their regular classrooms. The videotape gives the teacher an opportunity to see himself as others see him, to study his own strengths and weaknesses, and to study the reactions of his students. With the use of videotapes, school supervisors no longer have to do all the teacher evaluation, but can depend more on teacher self-evaluation. The basic equipment consists of a small portable camera and videotape recorder which can cover a 30-minute lesson.

3475-73
TRAINING FOR SCHOOL FOOD SERVICE: SOME NEW CONCEPTS.
Marjorie McKinley, Gertrude Grimey, Grace Shugart
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 154-165. June 27-29, 1972.
TX345.N3 1972 F&N
Food service management, Food service training, Instructional aids, Job training, Personnel management, Programed instruction, Research, Teaching methods.
Abstract: This article is a transcript of three talks given on the subject of training school food service personnel, both workers and managers, details of several experimental training programs are described and recommendations for application and further research are presented.

3476-73
SCHOOL LUNCH ROOM AS A LIVING LABORATORY.
Beatrice McKinney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 65-68. June 21/july 2, 1971.
LB3479.U5U8 F&N
Day care services, Nutrition education, School lunch programs.
Abstract: This paper discusses nutrition education as taking place in a "living laboratory" which centers around the school lunch room and related activities. Topics included cover the milieu of the lunchroom itself, educational approaches used for children of different levels, nutrition education in day care centers, various extracurricular approaches such as party food planning, the freedom of choice in lunches for senior high students, special programs for vocational students, the FEAST program for 11th and 12th graders interested in a food service career, environment education such as camp cooking, the Dietetic Intern Program with the University of Washington, and scholarships provided by school lunchroom groups for deserving students.

3477-73
DEVELOPING A WORK-EXPERIENCE PROGRAM FOR SLOW LEARNING YOUTH: A REPORT OF A THREE YEAR EXTENSION AND IMPROVEMENT PROJECT.
Hoyt McPherson, Thomas M Stephens
U.S.,HOffice of Education
Washington, D.C., Educational Resources Information Center 49 p. 1964.
LC4015.M3 F&N
Curriculum planning, High school students, Mental retardation, Mentally handicapped, Ohio, Program planning, Special education, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.55; ERIC Report No. ED 027 449.
Extract: A work experience program was designed for educable mentally handicapped youth--215 students, 138 of them in 11th grade and 77 in 12th grade. Their mean chronological age was 18 years and their mean IQ was 73, with a range of 52 to 82.

The program coordinator of the Ohio State Department of Special Education developed the work-study program; coordinated it with the Bureau of Vocational Rehabilitation, the Citizens' Advisory Committee, and the Technical Advisory Committee; obtained job placements; and shared supervisory responsibilities with the teacher-counselors who were assigned to participating schools. Of the unskilled job placements obtained, 50% were in food service areas and 30% in custodial areas. The gross annual earnings of students were $118,000. Success was related to on-the-job supervision, and the teacher-counselor's interview with each student on pay day was important. In a followup study of 73 graduates of the special classes, 89% of the 44 who had participated in the program were working while only 35% of the 29 who had not participated were working.

3478-73
LIVE VS. TAPE: WHICH IS BETTER FOR INSTRUCTION?
Gene McWhorter
Training in Business and Industry 10 (7): 29. July 1973.
HF1101.T7 PSN
Audiovisual aids, Program evaluation, Televised instruction, Training, Training techniques, Video tapes.
Abstract: The use of videotape has become a popular training technique in recent years due to the medium's economy--training more people at more locations at more times at a lower overall cost. The Texas Instruments Corporation ran a study to find out what its employees thought of the videotaped courses. The results showed an overwhelming preference for these courses over the personal lecture method. As the company's TV manager states, "If your training videotapes aren't significantly more appealing than live presenters, you're dead, because people won't watch them or won't concentrate on them. After all, anyone would prefer a tightly organized, fast-moving, well-planned program--even if it's canned--to the run-of-the-mill personal lecture with all its digressions, casual pace, mumbling, and hard-to-read visuals.".

3479-73
AN EXPERIMENTAL STUDY OF TELEVISED FOOD DEMONSTRATIONS TO DETERMINE THE EFFECTIVENESS OF PRESENTATION METHODS.
Eva Medved, Joyce A Sullivan
U.S.,eOffice of Education
Washington, D.C., Educational Resources Information Center 3 p. 1966.
TX661.M4 PSN
Audiovisual aids, Food handling, Food preparation, Food service training, Instructional aids, Teaching techniques, Televised instruction, Television.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$0.20; ERIC Report No. ED 016 403.
Extract: Direct classroom and commercial production approaches to televised food demonstrations were evaluated by pre- and post-tests on paper and in the laboratory, attitude rating scales, and subjective comments. Total number of student and educator participants is not given. Objective test gain scores for both approaches were statistically significant, but lab tests and student attitudes definitely favored the commercial production approach. This approach involved the use of hand-models and other special commercial production techniques, and was taped in a series of short sequences rather than in one long, continuous demonstration.

3480-73
METRICS: YOUR SCHOOLS WILL BE TEACHING IT AND YOU'LL BE LIVING IT--VERY, VERY, VERY SOON.
Amer School Board J 160 (7): 21-25. July 1973.
LB2831.A4 PSN
Educational planning, History, Instructional materials, Measurement, Metric system, Physical measurements, School administration.
Abstract: School administrators will find themselves in the midst of great changes when their districts begin to convert to the metric system. Since school personnel will have to take the lead in instigating these changes, it behooves them to know something about the metric system itself, its advantages over the traditional English system, and how best to plan for conversion within individual school districts.

3481-73
MICHAEL GETS A LETTER (FILMSTRIP AND RECORD).
Washington, U.s. Dept. of Health, Education, and Welfare 1 filmstrip, 39 fr., 35 mm, col., 1 record: 45 rpm. 1970.
RK61.M5 PSN AV
Dental health, Health education, Primary grades.
Abstract: Via verse and background music, the filmstrip promotes regular dental appointments and tries to prepare the child (target groups are preschool and early elementary) for experiences of a routine appointment. Some dental procedures and equipment most often encountered are identified and explained, application of topical fluorides is also included.

3482-73
TEACHING AND TRAINING; A HANDBOOK FOR INSTRUCTORS. 2d ed.
Henry Robert Mills
New York, Wiley 264 p. illus. [1972].
T65.M5 1972 PSN
Educational planning, Teacher education, Teaching, Teaching guides, Teaching methods, Teaching techniques, Technology, Training, Vocational education.
1967 ed. Published under title: "Teaching and training: techniques for instructors"; It was a rev. Version of the author's "Techniques of Technical Training" (1953) bibliography: p. [254]-260.
Abstract: Education and training are prerequisites of manpower development and economic growth. Technical training is today a major concern of everyone involved in economic planning and development. In connection with the rapid expansion of training programs all over the world and the great demand for trained instructors, this book provides a source of basic instructional information and teaching guidelines for those who are caught up, without much warning, in the new training revolution.

3483-73
PROGRAM PLANNING FOR HOME ECONOMICS IN SECONDARY SCHOOLS IN MINNESOTA; A RESOURCE UNIT IN FOODS AND NUTRITION, GRADES 7-12.
Minnesota, Dept. of Education
St. Paul 154 l. 1966.
TX165.A3M5 PSN (Minnesota. Dept. of Education. Curriculum bulletin no. 12A)
Curriculum guides, Curriculum planning, Foods instruction, Home economics education, Minnesota, Nutrition education, Program planning, Secondary schools.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$6.72; ERIC Report No. ED 020 321.
Extract: Classroom teachers, supervisors, teacher educators, and curriculum development students contributed to this Minnesota curriculum project on foods and nutrition. Major concepts incorporated into the units include: (1) the influence of economic, cultural, physiological, and psychological factors upon family food patterns, (2) chemical and physical properties of foods and factors affecting their change, and (3) variety and availability of foods, consumer practices, and resources management. A scope and sequence chart outlines course content for grades 7-12. Each unit contains an introductory statement, objectives, generalizations and concepts, content, learning experiences, and evaluation ideas. The appendix contains references, audiovisual sources, bulletin board ideas, an equipment list, a safety checklist, a chart of four suggested levels of learning in food preparation, and forms for use in home experiences, laboratory and meal evaluation, and meal planning.

3484-73
MISMANAGEMENT OF TRAINING PROGRAMS.
Robert L Minter
Training and Dev J 26 (7): 2-5. July 1972.
LC1041.T7 PSN
Administration, Management, Motivation, Program design, Program evaluation, Program planning, Training, Training techniques.
Abstract: The establishment of in-house company training departments and programs has occurred over the past 20 years. Despite good intentions, their installation has produced some problems. (1) The training evaluation function has been sorely neglected, especially evaluation of training needs. (2) Training programs are used for estimating an employee's potential for advancement. This is never publicized, but employees recognize it and so tend not to participate freely or tend to behave in training as they assume management wants them to behave. (3) Training is too often based on management-approved gimmicks or slogans rather than on substantial content or skills learning. (4) Training programs that send employees to faraway places are memorable for their nightlife, exotic food, posh accommodations, and sightseeing events, but employees have difficulty remembering whether or not they learned anything. (5) Training departments misuse or neglect to use local professional talent. (6) Training programs are often designed by folks with no background in educational principles and so end up being a haphazard hodge-podge of ineffectual sessions.

3485-73
FOOD SERVICE: AN ADULT DISTRIBUTIVE EDUCATION PUBLICATION.
Mississippi State University, Curriculum Coordinating Unit for Vocational and Technical Education
State College, Miss. 32p. Jan 1969.
TX364.M5 PSN
Curriculum guides, Distributive education, Educational programs, Food service training, Instructional materials, Mississippi, Program planning, Vocational education, Waiters and waitresses.
Extract: Food Service is an adult refresher course reinforcing familiar, established principles and practices. It can also be used in basic training classes for service personnel. Its purposes are twofold: to make the participants aware of the importance of their jobs, and to provide specific information with which to improve their on-the-job performance. This guide is written in the sequence in which the waiter or waitress performs his or her duties--preliminary material (grooming for the job, sanitation, etc.), opening duties, greeting the guests, seating them, presenting the menu, taking the order, serving the order, computing the check, presenting the check, taking leave of the guests, and closing duties. Although this publication was written for use in food service training classes in Mississippi, it is applicable to similar classes in other states.

3486-73
YOU TOO CAN BE A CECIL B. DEMILLE.
Art Mitchell
Training in Business and Industry 8 (7): 28-31. July 1971.

3487-73
HF1101.T7
Audiovisual aids, Educational planning, Instructional materials, Slides.
Abstract: This article discusses the problems involved in presenting slide shows, and presents 6 basic steps to be followed in planning and giving this type of presentation.

3487-73
TEACHING MANAGERS TO MANAGE.
Howard M Mitchell
Training and Dev J 24 (8): 8-12. Aug 1970.
LC1041.T7 PSN
Educational planning, Educational programs, Management development, Management education, Teaching, Training.
Abstract: Haphazard training programs can do more harm than good to an organization. Employees who are trained to perform jobs for which the organization has no openings; or employees who gain skills for which the company cannot provide an outlet--these situations make for employee frustration and eventual desertion. Organizations must organize their approach to management training and development. Such an approach should seek and provide answers to three basic questions: (1) What does a manager do when he manages? (2) What does a manager need to know to manage effectively? (3) What is the best way to teach the manager to manage effectively?

3488-73
SUPERVISORY TRAINING CAN BE MEASURED "OBJECTIVELY" ON THE JOB.
George L Morrisey, William R Wellstead
Training and Dev J 25 (6): 12-14. June 1971.
LC1041.T7 PSN
Applied learning, Evaluation, Job training, Measurement, Performance criteria, Supervision, Supervisors, Training.
Abstract: The effectiveness of supervisory training can be measured by observing how a supervisor applies his or her new skills on the job. The question then becomes, how does a trainer know when new skills are being applied? this article describes a method wherein supervisors do not end their training at the conclusion of class sessions. Instead, supervisors commit themselves in writing to specific job performance objectives in which they state how they will apply particular skills they have learned. Sixty days later, supervisors submit progress reports which they discuss with their trainer. A supervisor does not complete the training course until he can report definite, measurable progress toward the objectives to which he has committed himself.

3489-73
PSYCHOLOGY FOR EFFECTIVE TEACHING. 3d. ed.
George J Mouly
New York, Holt, Rinehart and Winston 560 p. illus. [1973].
LB1051.M7 1973 PSN
Behavior change, Child development, Educational psychology, Effective teaching, Learning behavior, Mental development, Motivation, Psychology, Teaching.
Bibliography: p. 517-546.
Abstract: Effective teaching and learning depends to a great extent on the instructor's understanding of learning behavior and the psychological factors that advance or thwart the learning process. This textbook is organized around the dynamics of human behavior--behavior as the outer manifestation of internal psychologic forces. Its aim is not to present presriptive rules for eliciting or dealing with specific behavior patterns; rather it offers a variety of psychological insights into the motivations and behavior of children with which teachers can better understand how children learn and why they behave as they do. With these understandings, teachers will, hopefully, become more flexible and ingenious in their methods of teaching and in their attitudes toward the children they teach.

3490-73
A QUESTION OF OPPORTUNITY: WOMEN AND CONTINUING EDUCATION.
National Advisory Council On Extension And Continuing Education
Kathryn L Mulligan
Washington, D.C. 30p. Mar 31, 1973.
LC1481.N3 PSN
Adult education, Curriculum planning, Educational planning, Educational programs, Federal aid, Females, Higher education, Post secondary education, Research.
Abstract; Continuing education programs for women have received some federal assistance. This research study reports the impact of that assistance. It was found that nationally, there is no consistent commitment to respond to, or even to consider, the unique needs of women who wish to return to higher education after time off for family responsibilities. Recommendations include (1) providing financial aid to part-time students; (2) providing day-care facilities; (3) providing skilled counseling services to part-time students; (4) providing more liberal standards of credit and CLEP transfer: and (5) establish inter-institutional educational arrangements and provide more information on education opportunities and requirements at individual schools.

3491-73
RESOURCES FOR CREATIVE TEACHING.
Charlotte Murphy
Forecast Home Econ 19 (1): F140-F141. Sept 1973.
321.8 H752
Educational resources, Home economics education, Instructional aids, Resource guides, Resource materials.
Abstract: Here is a list of inexpensive resources for teachers who want new ideas and information for effective home economics instruction. Sources include guides to current educational materials, free magazines, government publications, and books featuring the new "back-to-nature" life styles.

3492-73
CAREER EXPLORATION VIA SLIDES.
Cheryl Mycha
Ill Teacher 17 (2): 108-115. Nov/Dec 1973.
LB1025.I4 PSN
Adolescents (12-19 years), Career planning, Food service occupations, Professional education.
Abstract: To help teachers of career guidance bring the working world into the junior high school teacher suggests preparing colored slides of people in actual work situations, with brief commentaries about each. A variety of occupations may be depicted, allowing students to pursue further those which appeal to him. Seventy-five suggested occupations with brief commentaries on each are offered in this article. Many of them deal with various food service activities at all levels, or with nutrition and health-related professions.

3493-73
DEVELOPING HUMAN RESOURCES.
Leonard Nadler
Houston, Gulf Pub. Co. 262 p. [c1970].
HD5707.N3 PSN
Administration policies, Communication (Thought transfer), History, Industrial relations, Management development, Personnel management, Training.
Bibliography: p. 248-259.
Abstract: Human resources development is a concept not merely of training a person to do a job, but of educating and motivating people to take initiative, learn from each other, and relate cooperatively together. It requires that management encourage the employees' best qualities and talents, and that administrators learn to delegate authority and pay serious attention to the needs, ideas, and suggestions of employees. This book brings together the full gamut of concepts and practices necessary to the successful development of personnel resources. It outlines specific action that should be taken with regard to training programs, and it supplies information on effective developmental methodologies and resources. Emphasis is placed on policy considerations for implementing and sustaining viable human development programs within organizations.

3494-73
AN EDUCATIONAL DEVELOPMENT PLAN FOR THE KAPIOLANI COMMUNITY COLLEGE--JANUARY 1967.
Harriet Nakamoto
U.S.,eOffice of Education
Washington, D.C., Educational Resources Information Center 94 p. 1967.
TX165.A3N3 PSN
Business education, Community colleges, Curriculum planning, Educational programs, Facility requirements, Food service training, Health occupations education, Honolulu, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$0.00; ERIC Report No. ED 014 301.
Extract: This report of Kapiolani Community College's educational development plan committee covers in detail present curriculums and facilities for courses in business education, dental assisting, hotel and restaurant service, language arts, and practical nursing, as well as proposed development of programs for general education, transfer, occupational and continuing education, and a course for meeting the needs of special students. The report describes the present status of the college (instructional and supportive staff, library service, student services, administrative staff, and physical facilities), lists its immediate needs, and makes major recommendations for long-range expansion of programs and staff.

3495-73
MILK MADE THE DIFFERENCE (POSTER).
National Dairy Council
Chicago, National Dairy Council poster, col., 47" x 9 3/4". 1968.
TX379.M5 PSN AV
Animal nutrition, Demonstrations (Animal), Milk.
With 4 p. Teacher's guide.
Abstract: A series of 4 photographs showing the results of animal feeding demonstrations summarized in the captions. The pairs of animals shown are pigs, dogs, rats, and chickens. All animals had the same basic feed mix of meat, egg, fruit, vegetables and cereal but the larger ones had consumed milk as well. The teacher's guide gives experimental details, references, and activities suitable for presentation to primary, intermediate and secondary school levels.

3496-73
YOUR SNACKS--CHANCE OR CHOICE? (POSTER).
National Dairy Council
Chicago, National Dairy Council poster, 18" x 24", col. 1969.
TX364.Y62 PSN AV
Basic nutrition facts, Dental health, Food groups, Snacks.
With 4 p. Teacher's guide, miniature, 8 1/2" x 11".
Abstract: For teenagers and adults. Colored photograph of assorted foods attractively displayed on one side with a text

on the reverse side giving advice on how to choose snacks that come from the four food groups.

3497-73
EVALUATION OF SECONDARY SCHOOL PROGRAMS TO PREPARE STUDENTS FOR WAGE EARNING IN OCCUPATIONS RELATED TO HOME ECONOMICS: FINAL REPORT, VOL. II, APPENDIX.
Helen Y Nelson, Gertrude P Jacoby
U.S., Office of Education
Washington, D.C., Educational Resources Information Center
184 p. 1967.
TX164.N4 P6N
Audiovisual aids, Bibliographies, Evaluation, High school curriculum, Occupational home economics, Questionnaires, Records (Forms), Statistical analysis, Tests.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$7.44; ERIC Report No. ED 022 030.
Abstract: This second Volume is a compilation of materials and relevant information applicable to the surveys and research in occupational home economics described in Volume I. Section A contains the test battery used. Section B includes communications to students and employers and the student descriptive rating scales. Section C consists of teacher record forms. Section D is an 18-page bibliography of books, pamphlets, magazines, newspapers, and audiovisual materials classified for the fields of occupational home economics, child care, and food service. Section E contains guidance forms for gathering information about students' personal and academic qualifications. Section F lists data analysis information.

3498-73
EVALUATION OF SECONDARY SCHOOL PROGRAMS TO PREPARE STUDENTS FOR WAGE EARNING IN OCCUPATIONS RELATED TO HOME ECONOMICS: FINAL REPORT, VOLUME I.
U.S., Office of Education
Helen Y Nelson, Gertrude P Jacoby
Washington, D.C., Educational Resources Information Center
169 p. 1967.
TX164.N42 P6N
Child care, Food service, High school curriculum, Home economics education, Occupational home economics, Pilot projects, Program evaluation, Secondary schools, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$6.84; ERIC Report No. ED 019 492.
Extract: Twelve pilot programs for training food service workers and child care center aides for entry-level jobs were studied to evaluate student progress towards specific objectives related to knowledge, job competencies, and work attitudes; to determine the relationship of student success in the course and on the job to student characteristics; and to provide answers to questions of general interest to occupational education. The variables most often contributing to student success in occupational education were self-confidence, academic ability, and positive attitudes toward school and toward working with others. A successful program in home economics occupational education was characterized by provision of outside work experience, classes of reasonable size, potential dropouts staying in school, student acceptance of the course and the occupation for which it trained, a positive teacher, personal guidance, and an advisory committee which included outside employers.

3499-73
TEACHER'S GUIDE: FOOD SERVICE ORGANIZATION AND MANAGEMENT I: RESPONSIBILITIES OF THE MANAGER.
New Mexico, State Department of Education, School Food Service Division
Santa Fe, N.M. 27 p. [n.d.].
TX945.N43 P6N
Communication skills, Food service management, Inservice education, Motivation, New Mexico, Planning, School food service, Supervision, Workshops.
Teaching manual for workshop held June 15-20, 1972.
Abstract: School food service programs comprise the second largest food service operation in the U.S. Food service research and technology have, in recent years, altered not only food preparation and serving methods but have also brought changes in management and employee relations. This manual for workshop directors and teachers outlines an inservice training course developed by the State of New Mexico to help school food service directors carry out their responsibilities more efficiently and to introduce them to new concepts in food service management. The workshop takes place over a 5-day period and includes the following subject matter: (1) creating (innovating, building, problem solving); (2) planning (personnel policies and practices); (3) organizing (time/work schedules, work simplification); (4) motivating (employee relations, training); (5) communicating (use of aids, personnel and community relations); (6) controlling (inventory, portions, record-keeping, cost analysis, purchasing, etc.).

3500-73
MANAGEMENT SERVICES: A TRAINING GUIDE FOR OUT-OF-SCHOOL YOUTH AND ADULTS.
New York (State), Education Dept., Bureau of Continuing Education Curriculum Development
Washington, D.C., Educational Resources Information Center 96 l. 1968.
HF5381.N4 P6N
Adult education, Career education, Curriculum guides, Curriculum planning, Job training, Management education, Program planning, Service industries, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$5.25; ERIC Report No. ED 027 505.
Extract: This guide is intended to aid adult education directors, school principals, supervisors of home economics, and area center program planners in organizing occupational programs for adults, and to help instructors train adults for employment in management services in public and private institutions and housing projects. Section I outlines suggested time allocations and other elements in organizing the training program. Section II presents a nine unit outline for such family service occupations as companion, home health aide, homemaker, visiting homemaker, and nursemaid. The last section outlines a seven unit program for such related managerial occupations as management aide, lodging facilities manager, housemother, cottage parent, and hotel and institution keeper. Human relations, adjustment to the world of work, managerial responsibilities, feeding the family, caring for the ill and convalescent, developing good staff members, aiding clients, and providing effective maintenance and food services are among the topics covered. A glossary, index, and bibliography of source materials are included.

3501-73
HEALTH CURRICULUM MATERIALS, GRADES 4, 5, 6; STRAND I, PHYSICAL HEALTH, NUTRITION.
New York (State),NEducation Dept.
Albany 57 p. 1970.
LB1587.N8N42 P6N
Basic nutrition facts, Curriculum guides, Elementary grades, Grade 4, Grade 5, Grade 6.
Bibliography: p. 53-56.
Abstract: This is a nutrition study guide developed in New York State for use in the health curriculum for grades 4-6. The material is presented under four columns headed: outline of content, major understandings, suggested teaching aids, supplemental information. The main theme is the relationship of food to health and growth. This leads to an in-depth study of tissue cells, need for energy and nutrients, digestion, factors in growth, factors in food selection. References and teaching aids are listed.

3502-73
HEALTH CURRICULUM MATERIALS, GRADES 7, 8, 9; STRAND I -- PHYSICAL HEALTH, NUTRITION.
New York (State),NEducation Dept.
Albany 73 p. 1970.
LB1587.N8N43 P6N
Basic nutrition facts, Curriculum guides, Grade 7, Grade 8, Grade 9, Intermediate grades.
Bibliography: p. 69-73.
Abstract: This publication contains curriculum suggestions for teaching nutrition in grades 7, 8, 9. The format has four columns headed: content outline, major understandings, suggested teaching aids, supplementary information. The course content deals with nutritional status, adequacy of the diet, nutrition in growth and development of adolescents, weight control, and environmental factors such as technology, income, government action, advertising and propaganda. There is a list of multimedia resources and reading references for the teacher.

3503-73
HEALTH: STRAND I; PHYSICAL HEALTH, NUTRITION; GRADES K-3.
New York (State), Education Dept.
Albany 28 p. 1970.
LB1587.N8N4 P6N
Basic nutrition facts, Class activities, Curriculum guides, Grade 1, Grade 2, Grade 3, Kindergarten, Primary grades.
Bibliography: 25-28.
Abstract: This is a nutrition study guide developed in New York State for use in the health curriculum for grades K-3. The material is presented under four columns headed: references (meaning topic), major understandings, suggested teaching aids, supplementary information for the teacher. The main theme is food: what it is, how used (pleasure, energy, building), different kinds, multimedia resources and reading lists for the teacher are given.

3504-73
HEALTH CURRICULUM MATERIALS, GRADES 10, 11, 12; STRAND I -- PHYSICAL HEALTH, NUTRITION.
New York (State),NEducation Dept.
Albany, The University of the State of New York, The State Education Department 86 p. 1970.
LB1587.N8N44 P6N
Basic nutrition facts, Curriculum guides, Grade 10, Grade 11, Grade 12, Secondary grades.
Abstract: This publication was developed as part of the health curriculum materials for use in the schools of the state of New York. It contains suggestions for the curriculum in nutrition for grades 10, 11, 12. The format has four parts: (1) outline of content, (2) fundamental concepts, (3) teaching aids and learning activities, and (4) supplementary information for teachers. The topics considered are prenatal and infant nutrition, malnutrition in developing countries and the U.S., obesity, nutrition research, and responsibility for good nutrition. Multimedia resources used in the guide are listed.

3505-73
TECHNIQUES FOR TEACHING NUTRITION TO CHILDREN.
Margie Newman
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 88-89. June 21/july 2, 1971.
LB3479.U5U8 FSN
Nutrition education, Teaching techniques.
Abstract: This paper presents techniques for teaching nutrition to children used by the Salt Lake County Extension's Expanded Food and Nutrition Education Program.

3506-73
PEOPLE, EVALUATION AND ACHIEVEMENT.
George Nixon
Houston, Gulf Pub. Co. 187 p. [1973].
HD5707.N5 FSN (The Building blocks of human potential series)
Behavior change, Evaluation, Evaluation methods, Industrial relations, Management development, Performance, Performance criteria, Personnel management, Training.
Bibliography: p. 171-181.
Abstract: Good personnel training means making the best use of employee ideas and talents. It also means establishing within the organization an on-going program of human resource development to bring out and enlarge those talents and potential contributions. Many training programs exist, both good ones and bad ones; but the biggest stumbling block is devising an adequate and reliable evaluation system for those programs. Most training personnel see the problem of evaluation as one of methodology rather than of people. But it is people who command the resources, make the decisions, and ultimately determine what is valued and what is not. Good evaluation must never exclude considerations of organizational politics, interpersonal relationships, and human needs on the job. This book deals with both methodological and human aspects of evaluation. Among the topics discussed are: (1) What is good and how do you know? (2) Organizational politics and how it hinders and helps evaluation. (3) Individual behavior change and how it relates to organizational change. (4) Formal versus informal evaluation methods.

3507-73
F.O.O.D.: FOCUS ON OPTIMUM DEVELOPMENT; A FINAL PROPOSAL.
North Carolina, Durham City Schools
Durham, N.C. 173 p. illus. 1971.
TX361.D5N6 FSN
Disadvantaged youth, Federal programs, Food service, Low income groups, North Carolina, Nutrition education, School breakfast programs.
Office of Education no. ED. 066 543; ERIC Clearinghouse no. UD 012 900.
Abstract: This publication concerns a proposal for a special Nutrition Education project which was conducted by the Durham City Schools in Durham, N.C. It tells how the local school, community and social service groups propose to coordinate their efforts in attempting the improvement of the physical and intellectual capabilities of deprived children from low-income families. This was to be done by corrective measures consisting of breakfast, hot lunch, physical, dental and visual examinations. Also in educating the parents to an appreciation of the value of good nutrition and thus effect change in the educational achievement of their children. A local university indicated a willingness to cooperate in offering a proposal for a workshop in Nutrition Education and other in-service training of para-professionals as home-school coordinators.

3508-73
TRAINING BY OBJECTIVES; AN ECONOMIC APPROACH TO MANAGEMENT TRAINING.
George S Odiorne
[New York] Macmillan 354 p. illus. [1970].
HF5549.5.T7O3 FSN
Cost effectiveness, Learning theories, Management development, Management education, Productivity, Systems approach, Training.
Includes bibliographical references.
Abstract: In the 1960's it became apparent that unemployment could be a socially explosive issue. Unemployment goes up in direct proportion to increases in automation, early retirements, and the need for more highly skilled personnel. The solution adopted for decreasing employment was technical training. This conclusion produced a drastic change in training objectives. In management development and training, learning theory became the slave and instrument of economics. This book examines first the economics of training and then examines applied learning theory, combining these two influences into an integrated approach to management training.

3509-73
MANUAL OF OPERATION FOR VOCATIONAL HOME ECONOMICS PROGRAMS IN JOB TRAINING IN HIGH SCHOOLS.
Ohio, Dept. of Education
Washington, D.C., Educational Resources Information Center 33 p. 1965.
TX165.A3O3 FSN
High school curriculum, Job training, Manuals, Occupational home economics, Ohio, Program administration, Program guides, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.32; ERIC Report No. ED 012 750.
Extract: As required by the Vocational Educational Act of 1963, part of the home economics program includes classes for high school girls and boys who wish to prepare for gainful employment utilizing home economics knowledge and skills. Ohio offers the cooperative 2-year program, and the occupational work-experience which is designed primarily for the 11th- and 12th-grade students of limited ability in a single area. This manual gives state requirements for student eligibility, teacher qualifications, space, and equipment and procedures for establishing and administering job training programs. The appendix contains program outlines, job descriptions, job opportunities, and characteristics of trainees for (1) child care workers, (2) homemaker's assistants, (3) nursing aides, (4) food service workers, and (5) clothing service workers. The criteria for vocational approval and application forms for job training programs are also included.

3510-73
TRAINING AMERICAN INDIAN HEALTH AIDES FOR NUTRITION EDUCATION.
Christine M Olson, Dorothy J Pringle
J Nutr Educ 5 (4): 242-245. Oct/Dec 1973.
TX341.J6
Adult nutrition education, American Indians, Diabetes mellitus, Health personnel, Nutrition aides, Obesity, Paraprofessional training.
Abstract: Recognizing from preliminary surveys that diabetes and obesity were paramount problems in an American Indian group, university nutritionists were able to train paraprofessional community health representatives in a short time to give effective nutrition education to their community on dietary control of these conditions. This article should be of interest to professional nutritionists as well as to other paraprofessionals who give health information to other members of their community.

3511-73
PARTICIPATION--PROVE IT WORKS.
James Owens
Training in Business and Industry 10 (2): 56-59. Feb 1973.
HF1101.T7
Decision making, Group dynamics, Management education, Management systems, Simulation, Training.
Abstract: This article discusses the synergistic effect of group decision-making, and the value of participative management as a tool for decision-making. Featured is a training exercise in group decision-making which utilizes an exhibit called the Nasa Moon-Crew Simulation. Based upon a given set of emergency circumstances in space, trainees are asked to rank the importance of 15 items used by the space crew in solving the problem. Individual rankings are followed by group rankings, and the latter always prove superior.

3512-73
CLASSROOM COOKING.
Mary Oxley
Instructor 83 (2): 170. Oct 1973.
L11.I5 FSN
Class activities, Cooking, Instructional materials, Preschool children (2-5 years), Safety education, Teachers.
Abstract: Following a recipe is good practice for reading, and even preschool children can participate if the recipe is rewritten in rebus form on chart, according to this kindergarten teacher. Fractions, safety rules and laws of liquids, solids and gases can be learned while cooking. The author recommends a corn popper for the stove, and suggests some recipes to use in it, along with certain safety precautions (keeping the children at safe distance while boiling and stirring goes on). Other teachers of small children may be able to build on these suggestions.

3513-73
THE NAME OF THE GAME...IS SIMULATION.
Scott B Parry
Training and Dev J 25 (2): 28-32. Feb 1971.
LC1041.T7 FSN
Behavior change, Management games, Psychological aspects, Role playing, Simulation, Teaching techniques, Training.
Abstract: People learn not by being told what they should do, but by experiencing the consequences of their own actions. This perspective on learning changes the instructors job from one of "dispenser of information" to the more difficult one of "arranger of experience." His new role is to make use of those activities and exercises that will give trainees the best opportunity to experience the consequences of their own actions. Game-playing is one of the best ways to simulate actual experience and to learn from the results through directed discussion and analysis.

3514-73
LEADERSHIP DEVELOPMENT FOR PUBLIC SERVICE.
Barry A Passett
Houston, Gulf Pub. Co. 135 p. [c1971].
JK691.P3 FSN
Career education, Government role, Inservice education, Leadership, Management development, Management education, Public service, Training, Universities.
Bibliography: p. [119]-128.
Abstract: This book deals with leadership development for public service--improving the management capability of people in all aspects of government. The many failures of well-intended government programs at local, state, and federal levels can be traced to chaotic, inept, "buckpassing" management that offered no leadership or direction. Management in public serv-

ice organizations differs in subtle ways from management within private industry. For the most part, public service managers must perform their duties without the anticipated rewards of bonuses, profit-sharing, and the like that are so common in the private sector. Government managers must also coordinate mammoth programs for which they are paid drastically less than comparable jobs in private industry. Since their incentives to excellence are less, and since few people in public jobs are altruistic enough to work simply for the satisfaction of a job well done, government management must be approached from a new direction.

3515-73
PERSONNEL TRAINING AND EMPLOYMENT NEEDS OF HOSPITAL FOOD SERVICES IN TENNESSEE.
Roiselle Peay
Washington, D.C., Education Resources Information Center 101 l. Dec 1969.
RA975.5.D5P4 PSW
Educational planning, Food service training, Food service workers, Hospital food service, Manpower needs, Occupational home economics, Personnel management, Tennessee, Theses and dissertations.
Thesis (M.S.) - University of Tennessee, bibliography: leaves: 72-75.
Extract: Personnel training and employment needs in connection with food service were studied through interviews with hospital administrators and food service managers in 25 selected Tennessee hospitals. Mentioned most often by managers as important were the areas of communications and human relations for all job classifications except food preparation, food serving, and food sanitation workers; for these workers, the area of sanitation and personal hygiene was considered more important. Other high-ranking areas were: management principles; principles of quantity food preparation and service; general principles of food inventory control, food issue, and stock room operation; food preparation and special diets, use of standardized recipes, and principles of quantity food preparation and service; human relations and communications; and use and care of equipment and safety. Positions considered to be most difficult to fill were those of food preparation and food sanitation workers.

3516-73
PEDRO Y EL DENTISTA PEDRO APRENDE A LAVARSE LOS DIENTES. (SPA)
Washington, Division of Dental Health 2 filmstrips, 23 and 29 fr., col. 1 record, 33 1/3 rpm. [n.d.].
RK61.P4 PSW AV
Dental health, Preschool children, Primary grades, Spanish Americans, Teeth.
Title of Original: Pedro and the dentist (Filmstrip/Record); Pedro learns to brush his teethAvailable in Spanish.
Abstract: Two filmstrips to be used with primary school and preschool children. Spanish American characters go to the dentist and learn about the sounds and sight of the dental office, and learn to brush their teeth in class. Mexican music provides the background. Supplementary activities are suggested to re-inforce the learning.

3517-73
PEER INSTRUCTION.
Training in Business and Industry 9 (3): 38-42. Mar 1972.
HF1101.T7 PSW
Aptitudes, Instructional innovation, Instructional staff, Morale, Training, U.S. Army.
Abstract: This article discusses a peer instruction system developed by the Human Resources Research Organization in Alexandria, Virginia, for the Army. The system, known as APSTRAT, short for aptitude strategies, involves a training cycle in which each trainee has an observation day(s) and a learning day(s) under the guidance of a peer instructor after which the trainee becomes the peer instructor for a new trainee. The program seems to promote good morale, allow people with varying abilities to proceed at different rates, and free the staff to supervise rather than instruct.

3518-73
PICTURES IN TRAINING.
Training in Business and Industry 10 (10): 29-32. Oct 1973.
HF1101.T7 PSW
Audiovisual aids, Effective teaching, Research, Textbooks, Training, Training techniques, U.S. Army.
This article was prepared from the HumRRO Technical Report 71-12, "Comparison of Pictorial Techniques for Guiding Performance During Training," by Elmo E. Miller.
Abstract: A study was done for the U.S. Army to establish some effective methods for developing and using demonstration materials. The results indicate that (1) the reliability of a film's communication may be increased appreciably by careful tryouts with novices and subsequent film revision; (2) when trainees see a film one step at a time as they perform a task, they require fewer assists on the first trial than do students who see the film without interruption; (3) when step-by-step viewing cannot be done, it is best to show the film 2 times uninterruptedly; (4) heavily illustrated training books do a very creditable job of teaching, despite their lack of audio and inability to show motion, and are comparable to films in time required to learn the material.

3519-73
METRIC CONVERSION: THE TRAINING COLOSSUS OF THE SEVENTIES.
Joseph L Pokorney
Training and Dev J 27 (6): 3-8. June 1973.
LC1041.T7 PSW
Conversion, Instructional materials, Management education, Measurement, Metric system, On the job training. Physical measurements, Teaching methods, Training.
Abstract: U.S. conversion to the metric system presents a challenge to training and development people. The entire U.S. work force must be instructed in the understanding and use of a whole new measurement language. Although the conversion process will cover a period of ten years, it represents a major change in basic concepts and behavior that people learned in childhood and have been using every day since. The resistance to this change will be monumental. The timing and extent of metric changeover will differ from one organization to another, depending on the type of work performed. But is a certainty that for conversion to be effective a metric training program must have a firm commitment from top management and must be "sold" in a very positive manner to overcome the great load of anticipated resistance.

3520-73
TRAINING: KEY TO REALISTIC PERFORMANCE APPRAISALS.
Richard Prather
Training and Dev J 24 (12): 4-7. Dec 1971.
LC1041.T7 PSW
Evaluation, Management development, Management education, Performance, Performance criteria, Personnel management, Productivity, Training.
Abstract: A supervisor who wants to do a complete and equitable appraisal of his subordinates' performance is faced with questions such as: What parts of the job should be appraised? what standards should I use? am I interpreting the standards fairly? how can I explain my appraisal to the employee whom I evaluated? the U.S. Forest Service has a new work evaluation system that places considerable emphasis on training. Supervisors are taught to recognize standards applicable to particular jobs and to interpret standards uniformly so the appraisal system will be fairly administered throughout the organization. Supervisors are also trained in the use of the performance discussion wherein the supervisor and subordinate talk over the work appraisal and make plans for future performance improvement or job changes that will result in better quality work and enhanced job satisfaction.

3521-73
PROJECT REVIEW.
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 186-20022 june/3 july, 1970.
LB3479.U5O39 PSW
Projects.
Abstract: This section of the proceedings covers resumes of 34 submitted projects developed by seminar participants.

3522-73
RELATIONSHIP OF AGE AND PERFORMANCE OF FOOD SERVICE PERSONNEL PARTICIPATING IN A TRAINING EXPERIMENT.
Georgia Ann Pryse
N.p. 163 p. 1971.
TX943.5.T7P7 PSW
Adult education, Age groups, Evaluation, Food service training, Learning, Research, Testing, Vocational education.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This masters thesis purports to study the effect age has on performance among food personnel in an experimental training program. Specific objectives were to determine the influence of age on (1) pre-training job knowledge, (2) gain in job knowledge, (3) retention of learning over one and three year periods, (4) and the scores made on intelligence tests.

3523-73
THE SECRET IS ON-GOING TRAINING.
Ruby Packet
Food Mgt 8 (11): 46-49. Nov 1973.
TX943.F6 PSW
Food service management, Food service training, Hospital food service, Industrial relations, Inservice education, Job satisfaction, On the job training, Performance criteria, Productivity.
Abstract: Employees are happier, more productive, and the food service improves when a thoroughgoing and on-going program of training is established. This article details the operation of such a successful program in a teaching hospital in Florida. The training has improved the quality and quantity of work performed and has drastically reduced employee turnover.

3524-73
WHAT'S A NICE TRAINING DIRECTOR LIKE YOU DOING IN TELEVISION?
John Quick, Herbert Wolff
Training in Business and Industry 10 (3): 42-45. Mar 1973.
HF1101.T7
Evaluation, Televised instruction, Training.
Abstract: This article discusses the considerations to be made before selecting television as a communications tool for employee training.

3525-73
A SURVEY INSTRUMENT FOR IDENTIFYING CLUSTERS OF KNOWLEDGE AND COMPETENCIES ASSOCIATED WITH PERFORMANCE OF FOOD SERVICE WORK.
Harold F Rahmlow
Washington, D.C., Educational Resources Information Center 12 l. Dec 1966.
TX364.R3 PSW
Curriculum planning, Food service occupations, Job analysis, Job training, Performance criteria, Research, Surveys, Vocational education.
Available from: Leasco Information Products. Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.09, HC-$0.00; ERIC Report No ED 010 660.
Extract: A special research team developed and field tested a survey instrument for obtaining up-to-date information about major types and combinations of tasks performed by food service workers. The instrument covered the following basic tasks of food servicing--(1) food preparation, (2) management and supervision of commercial and institutional food service establisments, (3) miscellaneous tasks of food service establishments, (4) food purchasing, and (5) food serving and menu planning. Field testing was done with food service employees of a modern hospital and hotel, university dining halls, and three highway restaurants.

3526-73
MANPOWER RESEARCH VISIBILITY.
Donald 1 Rathbun, Annes Burwell
American Vocational Association
Washington, D.C., Educational Resources Information Center 76 p. 1971.
HD5707983 PSW
Career education, Career ladders, Manpower needs, Program design, Program planning, Research, Training, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-3.29; ERIC Report No. ED 061 414.
Extract: These four research reviews should be useful to educators concerned with developing and improving vocational educational programs. Reviews include: (1) "Occupational Training Information System" (OTIS), which is concerned with a decision-making model for state and local programs and with responsive vocational and technical education; (2) "Career Ladders in the Foodservice Industry," including what one industry can do to cut down on excessive and costly turnover, provide better service, and more fully hold and utilize its personnel; (3) "The HEART Report-A Household Employment Training, Counseling, Job Development and Placement Program"; and (4) "A National Study of Assisting Manpower in Optometry," including an investigation of job availability, duties, education, and training of ancillary optometric personnel and the forecasting of the demand for such employees. A bibliography of additional studies is included.

3527-73
WATER: ENERGY FOR LIFE.
Isaias Raw, Gerald W Holleman
Chemistry (Easton, Pa) 46 (5): 6-11. May 1973.
381 J926A
Adolescents (12-19 years), Chemistry, Curriculum, Education, Energy metabolism, Water.
Abstract: This article by a biochemist and a teacher of chemistry describes for high school students the role of water in the body's energy chemistry. Only an elementary knowledge of chemistry needed for comprehension.

3528-73
MEAL STEALS.
Louise Rhees, Karen Dean, Mary Yeager
Washington, American Home Economics Association 18 p. Aug 1970.
TX355.R4 PSW (HELPS, home Economics Learning Packages. No. 1012)
Consumer education, Convenience foods, Food groups, Food purchasing, Fruits, Home economics, Individualized instruction, Menu planning, Vegetables.
Abstract: A teaching aid for use with high school students, this pamphlet is concerned with nutritional requirements, food costs, time and energy use, aesthetics and personal factors. It has stated instructional objectives and ways for attaining them through individual observations and projects. Reading material, films and tapes are listed. There are pre-- and post-tests for evaluating extent of learning.

3529-73
THE COMMUNICATION INVENTORY: A DEVICE FOR TRAINING AND DEVELOPMENT.
Joseph A Robinson
Training and Dev J 24 (7): 49-51. July 1970.
LC1041.T7 PSW
Communication (Thought transfer), Communication skills, Management development, Management education, Teaching techniques, Training.
Abstract: The "communication inventory" is a teaching device designed to influence attitudes and change the behavior of students taking training in communications skills. It consists of a list of statements about basic communication principles. The student marks whether he agrees or disagrees with each statement. The inventory is quite effective as a pre-course/post-course test, in which students compare differences in their own responses before and after training.

3530-73
EVALUATING COLLEGE CLASSROOM TEACHING EFFECTIVENESS.
W W Ronan
National Center for Educational Communication
Washington, GPO 30 p. 1972.
LB1778.R6 PSW (Putting research into educational practice; PREP report no. 34)
College students, Evaluation, Professional education, Teaching.
Adapted from the final report "Development of an instrument to evaluate college classroom teaching effectiveness. " ERIC no. ED 056 647. Bibliography: p. 27-29.
Abstract: This publication for professional educators reports a study which analyzed the reasons why college students thought their teachers were effective or not. Effective and ineffective teaching behaviors were identified. From these, a set of yes-no evaluative questions for assessing teaching performance included in the report has been developed. With a bibliography of similar studies.

3531-73
PRACTICAL TIPS ON TRAINING WITH CAI.
E A Rowen
Training in Business and Industry 10 (6): 34,47. June 1973.
HF1101.T7 PSW
Computer applications, Computer assisted instruction, Cost effectiveness, Educational planning, Educational programs, Instructional aids, Instructional media, Training.
Abstract: Computer assisted instruction is becoming an ever more valuable training tool. But 2 facts should be kept in mind when considering the adoption of CAI company training programs. First, a computer must be available-which is no small matter. Secondly, course development expense is large. Conventional course development time runs from 10 to 15 hours per one hour of classroom time. CAI developement time runs 75 to 100 hours per one hour of classroom time. For a company that has computer access and can absorb development expenses, CAI can be its potentially most valuable and effective training method.

3532-73
EDUCATION --A DIMENSION OF MANAGEMENT.
Creta Sabine
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 146-15322 june/3 july, 1970.
LB3479.U5039 PSW
Management education, Personnel management.
Abstract: This paper discusses education as a dimension of management. Upgrading of employees, skills and encouraging them to become part of an essential management team is stressed. A quiz which appraises the education, personal development and growth of managers and information on the PPBES structured process for management are included.

3533-73
CORRESPONDENCE STUDY: A REVIEW FOR TRAINERS.
Ruth D Salinger
Training in Business and Industry 10 (6): 18-25. June 1973.
HF1101.T7 PSW
Communications, Correspondence study, Cost effectiveness, Education, Mass media, Motivation, Programed instruction, Teaching techniques, Training.
Abstract: In 1970, over 5 million Americans were studying by correspondence. This type of instruction can be flexible, economical, and efficient; but it also has drawbacks in the form of delayed feedback to the student, no personal contact between instructor and student to enhance motivation or broaden goals and horizons, no group study for the sharing and investigation of ideas, and perhaps most important, a complete dependence on the medium of writing. The decision to use correspondence study as part of a company training program should be carefully considered in terms of total educational problems and needs as compared with the best techniques for meeting those needs. In short, no training program is effective that depends on correspondence study alone. Home study should be part of a total training package that includes a variety of instructional methods.

3534-73
TEACHING DENTAL HEALTH. Rev. ed.
Perry Sandell
Washington, American Association for Health, Physical Education, And Recreation 32 p. 1967.
RK61.S2
Calcium, Carbohydrates, Dental health, Educational programs, Fluoride, Food habits, Resource materials.
Abstract: This pamphlet is divided into 3 parts: (1) what teachers should know about dental health, (2) teaching dental health and (3) resource material. Part 1 explains the structure and functions of teeth, types of teeth, diseases of teeth, and diet and dental health. Part 2 encapsulates some elements considered desirable for teaching dental health. It includes experiences, activities, attitudes behavior and evaluations according to grades 1, 2, 3 and grades 4, 5, 6. Part 3 consists of publications and sources of visual aids for teaching dental health.

3535-73
A SCHOOL WHERE CANDY BARS ARE WELCOME.
Vend 30 (9): 32. Dec 1973.
HF5463.V4 PSW

Candy, Learning behavior, Motivation, School children (6-11 years), Spanish Americans, Teaching techniques.
Abstract: Candy wrappers are being used at a San Francisco grade school to help Spanish speaking children learn the English alphabet. An alphabet chart has been created with a candy bar next to each letter--everything from Almond Joy to Zagnut. Children also use jelly beans for learning color names and reading sentences using color words. If they identify letters and words and read sentences correctly, the children get to eat the jelly beans. Children easily identify with candy, so they are highly motivated to learn.

3536-73
BASIC EDUCATION--WHAT ARE THE REALISTIC POSSIBILITIES?
Robert Schrank, Susan Stein
Training in Business and Industry 7 (6): 40-43. June 1970.
HF1101.T7
Adult education, Compensatory education, General Educational Development, Reading, Testing.
Abstract: This article discusses the realistic possibilities of basic education. Featured is a chart showing the results from a sampling of adult remedial reading studies. Data presented includes average age, average hours in class, average grade gain in reading and math, average entry grade, average exit grade, type of testing used, and other related information.

3537-73
A PHILOSOPHY OF TRAINING...REVISITED.
Rex F Sheets
Training and Dev J 27 (6): 24-26. June 1973.
LC1041.T7 F&N
Educational planning, Management development, Management education, Management philosophies, Organization, Training.
Abstract: The entire training processes, as it has been understood in the past, has changed. The whole attitude toward and for training has gained in importance and need. New approaches have been developed, emphasizing the need for openness and trust, and placing importance on the individual as opposed to the "human relations approach" so popular during the 1950s. The overall managing job is becoming a more participatory endeavor, creating a development need for decision-making and feedback from all employees. Today, the training and development field is fast becoming a profession. Those who perform best in this profession see themselves as agents for change in our organizational way of life and as agents for the fulfillment of the organization's responsibility to society.

3538-73
NUTRITION SELF-EXPERIMENTS WITH LIPIDS, CARBOHYDRATES AND PROTEIN.
Nathan N Shier, Laura S Sims, Dorice Narins
J Nutr Educ 5 (4): 237-242. Oct/Dec 1973.
TX341.J6
Adolescents (12-19 years), Carbohydrates, College students, Experiments, Lipids, Proteins, Self instruction.
Abstract: When students themselves are subjects of nutrition experiments they become impressed with the importance of human nutrition, and gain insight into problems associated with altered dietary patterns, this article for professional nutrition educators describes some such experiments involving lipids, carbohydrates, protein and water that students can perform on themselves, while the course was designed for college students, they could be used with few alterations for high school biology projects.

3539-73
OCCUPATIONAL LICENSING: HELP OR HINDRANCE?
Benjamin Shimberg, Barbara F Esser, Daniel H Kruger
Occup Outlook Quarterly 17 (2): 32-35. Summer 1973.
HF5381.O25 F&N
Certification, Food service management, Food service occupations, Laws, Public health, Tests.
Abstract: The purpose of occupational licensing is to insure that only qualified persons perform tasks that bear on public health and safety. A study of occupational licensing completed by the Educational Testing Service has found that licensing practices are often slipshod or discriminatory. Many states have licensing laws that do not require re-examination or evidence of continued competency, and licensing tests are often substandard. Some licensing laws exclude qualified practitioners and variations among state and local licensing laws hamper mobility of workers within an occupation. Licensing, in fact, is often used to gain economic benefits and status for workers within an occupational group, while licensing requirements serve to maintain the status quo in occupational training programs. The licensing study presents recommendations and suggests steps to effect change in occupational licensing policy.

3540-73
SHOPPING WITH CARMEN FOR THE FRUIT-VEGETABLE GROUP (SLIDES).
Richmond, Calif., University of California Agriculture Extension Service 20 slides, 2" x 2", col., narrative. 1971.
TX391.55 F&N AV
Adolescents (12-19 years), Ethnic groups, Food purchasing, Fruits, Spanish Americans, Vegetables.
Abstract: These slides impart to teenage audiences some principles of buying foods. Carmen is a Spanish-American teenage girl. She is shown in the real life situation of choosing foods for her family at the market. The narrative emphasizes practical information on food budgeting.

3541-73
SHOPPING WITH CARMEN FOR THE MEAT GROUP (SLIDES).
Richmond, Calif., University of California Agriculture Extension Service 25 slides, 2" x 2", col., narrative. 1971.
TX371.55 F&N AV
Adolescents (12-19 years), Ethnic groups, Food purchasing, Meat, Spanish Americans.
Abstract: These slides impart to teenage audiences some principles of buying foods. Carmen is a Spanish-American teenage girl. She is shown in the real life situation of choosing meat for her family at the market. The narrative emphasizes practical information on food budgeting.

3542-73
INNOVATIONS IN NUTRITION EDUCATION.
Sarah Short
Audiovisual Instruction 16 (8): 19-21. Oct 1971.
LB1043.A9 F&N
Instructional innovation, Laboratories, Nutrition education, Self instruction.
Abstract: This article discusses a "self-instruction" laboratory designed and tested by Syracuse University to provide an innovative approach to nutrition education.

3543-73
SYSTEMS ENGINEERING APPLIED TO TRAINING.
Leonard C Silvern
Houston, Gulf Pub. Co. 170 p. illus. [c1972].
LB2801.A155 F&N
Performance, Performance criteria, Productivity, Program design, Simulation, Systems approach, Systems development, Training, Training techniques.
Bibliography: p. 163-165.
Extract: This book is written for training directors and personnel specialists who realize that the key to success is organizing and managing properly. It approaches solutions systematically by using systems engineering techniques. One need not be an engineer to understand and apply engineering concepts. This text strives to interpret such concepts and describe applications in the typical training setting by using an elementary, step-by-step format. It is designed so that the concepts can easily be generalized to cover many different operational environments. A way of thinking about human learning is presented here. The training director will find concepts taken from a part of electrical engineering known as control systems. Also, technical concepts from the fields of information theory, coding, computing and from a growing body of knowledge called general system theory have been blended with earlier ideas to form the foundation for this book. Sophisticated human resources developers must learn this new language of systems engineering in order to apply the concepts in their work.

3544-73
ON-THE-JOB PERFORMANCE FOLLOWING AN EXPERIMENTAL TRAINING PROGRAM FOR FOOD SERVICE PERSONNEL.
Jean Harris Simons
N.p. 89 p. 1969.
TX943.5.T755 F&N
Evaluation, Food service training, Inservice education, Measurement, Research methodology, School food service supervisors, Testing.
Thesis (M.S.) - Iowa State University, facsimile by the University, Ames, Iowa.
Abstract: This masters thesis describes a study of the effectiveness of an experimental training program in terms of subsequent on-the-job performance. Such performance was evaluated according to performance of trained control groups, individual aptitudes, retention of learning in trained control groups, and post-test scores.

3545-73
HOME ECONOMICS EDUCATION AT THE SECONDARY LEVEL; A CURRICULUM MODEL (WITH EMPHASIS ON THE OCCUPATIONAL ASPECT).
Elizabeth Jane Simpson
Illinois, University, College of Education
Washington, D.C., Educational Resources Information Center
270 p. 1969.
TX165.A355 F&N
Curriculum guides, Curriculum planning, High school curriculum, Home economics education, Occupational home economics, Secondary schools, Vocational education, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$1.25, HC-$13.60, ERIC Report No. ED 039 339.
Extract: A curriculum model consisting of education for homemaking and family life, education for employment utilizing home economics knowledge and skills, and preprofessional education was developed. A scope and sequence chart and course outline for grades 7-12 are given for all three aspects of the curriculum model. Detailed plans for a sequence of prevocational units, which were field tested at the 7th, 8th, and 10th-grade levels and revised, contain objectives, generalizations, content, learning experiences, teaching aids, means of evaluation, and references. Also included are curriculum guides for 11th and 12th grade occupationally oriented classes.

3546-73
HOW TO WRING ALL THE GOOD OUT OF A SEMINAR.
Rudolf P Sirny
Training in Business and Industry 10 (3): 49-51. Mar 1973.

3547-73
HF1101.T7
Learning, Seminars, Training.
Abstract: This article presents a group of precepts one can follow to optimize his/her participation in a seminar.

3547-73
A CASE FOR CONTRACT TRAINING.
John R Swingler
Training in Business and Industry 7 (5): 48-50,52. May 1970.
HF1101.T7
Contracts, Skills, Training.
Abstract: This article discusses the various aspects of contract training. Featured is the Education and Training Group of the Singer Company, one of more than 100 organizations in the country offering contract training services.

3548-73
PUBLIC TELEVISION AND INDUSTRIAL TRAINING.
Richard W Smith
Training and Dev J 27 (5): 34-36. May 1973.
LC1081.T7
Televised instruction, Training.
Abstract: This article describes the barriers to more extensive use of public television in industrial training, and suggests ways to overcome these barriers.

3549-73
RESTAURANT TRAINING PROGRAM PRODUCES RESULTS THAT JUSTIFY ITS COST; CONCERN FOR THE INDIVIDUAL IS VITAL FACTOR IN DEVELOPING EMPLOYEES.
Ted J Smith
Proc Soc Adv Food Serv Res 76-81. Apr 1972.
TX943.P7 F&N
Cost effectiveness, Food service training, Food service workers, Restaurants.
Abstract: This speaker emphasizes that any training program must be consistent with the individual food service's management philosophy and the development of the individual employee within that food service.

3550-73
IN-SERVICE NUTRITION EDUCATION FOR ELEMENTARY TEACHERS.
Juanita Deffner Sodowsky
J Nutr Educ 5 (2): 139-142. Apr/june 1973.
TX341.J6
Adult nutrition education, Elementary schools, Inservice education, Professional education, Teacher education.
Abstract: This article for nutritionists and school administrators describes how the home economics teacher can serve as a nutrition education resource for the school system. A workshop for elementary teachers, which resulted in greater integration of nutrition into the school curriculum and more enthusiasm about food choices in the children is detailed.

3551-73
INNOVATIVE IDEAS IN ACTION.
Meriday Sotomayor
Forecast Home Econ 19 (3): F30, F56. Nov 1973.
321.8 H752
Consumer education, Food service training, Home economics education, Secondary education.
Abstract: Young men are entering home economics classes in one Los Angeles high school, learning to be food service employees, better informed consumers, and potential food industry managers. This article for home economics teachers describes the program, and some of the subjects these students learn, including cooking, food preparation and nut.ition.

3552-73
TELELECTURES VS. WORKSHOPS IN CONTINUING PROFESSIONAL EDUCATION. I. RESEARCH PROCEDURES AND DESIGN OF LECTURES AND WORKSHOPS.
Marian C Spears, Aimee N Moore, Byrdine H Tuthill
J Am Diet Assoc 63 (3): 239-242. Sept 1973.
389.8 AM34
Professional education, Telelectures, Workshops.
Abstract: This research project was developed to compare actual learning by participants in the currently popular telelecture method of instruction with the older, tried-andtrue workshop approach. The subjects of this study were two groups of consultant dietitians. Objectives of the study were formulated and sixteen identical lectures, including visuals, were prepared for presentation to both groups. Planning for the programs is described.

3553-73
TELELECTURES VS. WORKSHOPS IN CONTINUING PROFESSIONAL EDUCATION. II. STATISTICAL COMPARISON OF LEARNING.
Marian C Spears, Aimee N Moore, Byrdine H Tuthill
J Am Diet Assoc 63 (3): 243-247. Sept 1973.
389.8 AM34
Audiovisual instruction, Dietitians, Inservice education, Teaching methods, Televised instruction, Workshops.
Abstract: The effectiveness of telelectures versus workships as a method of instruction was tested using two groups of dietitians as subjects. Sixty-four dietitians heard 16 telelectures over a nine-week period. Seventy-seven dietitians heard the identical 16 lectures presented in person at a two-day workshop. Subjects participated in tests given before and after the lectures. Test scores revealed that the telelecture technique is as effective as the workshop method in bringing participants to a common level of educational achievement.

3554-73
LET'S SEE WHAT WE KNOW ABOUT NUTRITION.
Hazel Taylor Spitze
Ill Teacher 14 (1): 6-16. Sept/Oct 1970.
LB1025.I4 F&N
Adolescents (12-19 years), Basic nutrition facts, Instructional aids.
Abstract: This article consists chiefly of a list of 160 statements about nutrition with a key to which are true and which are false. They are designed for use with high school classes, but could be adapted to lower grades, or even used in college courses for non-majors. Most of the answers are deliberately true, to emphasize correct information. Page numbers from a standard text are given as references. The student is also asked to indicate whether he is reasonably sure about a particular judgment, or not.

3555-73
TRAINING: PLAIN AND FANCY.
Marvin Spritzler
Vend 25 (12): 56. Dec 1971.
HF5483.V4 F&N
Food service training, Food service workers, Morale, On the job training, Supervisors.
Abstract: This article discusses the advantages and disadvantages of training via a "buddy system;" that is, letting a new employee be sponsored for a period by an experienced staff member, working alongside the sponsor at all times and having the same schedule and days off.

3556-73
CAREER PLANNING FOR HIGH SCHOOL GIRLS.
Gloria Stevenson
Occup Outlook Quarterly 17 (2): 22-31. Summer 1973.
HF5381.O25 F&N
Career choice, Career education, Career ladders, Careers, Females, High school students, Occupational choice, Occupational guidance.
Abstract: High school girls generally believe that they are not destined for paid employment except as a brief prelude to marriage and child-raising. Labor statistics, however, indicate to the contrary. This article suggests how girls should begin planning for a career, taking into consideration the realities of marriage and child-raising. Girls should consider careers in relation to their interests, their aptitudes and abilities, and to the amount of effort and time they are willing to give to higher education of career training beyond high school. Girls need not hesitate to pursue careers in fields traditionally for "men only." because the job market becomes more and more competitive every day, girls must seek sound vocational advice and guidance in order to make realistic career choices founded on solid self-evaluation and commitment.

3557-73
DETERMINING FIRST-LINE SUPERVISORY TRAINING NEEDS.
William J Stewart
Training and Dev J 24 (4): 12-19. Apr 1970.
LC1041.T7 F&N
Analytical data, Data analysis, Industrial relations, Job analysis, Job training, Ohio, Research, Supervisors, Training.
Abstract: This is a report of research done to determine the job tasks performed by industrial supervisors in various Ohio plants and factories. Analysis of the data shows that tasks concerned with human involvement and understanding are extremely important to the work of firstline supervisors. The number of high priority tasks related to personnel aspects of problem solving are substantial. These two facts, plus the higher level of education of today's line supervisors, indicates that the nature of supervisory work and of the supervisor himself has changed drastically from that of past generations. Training must be updated to meet these changes, especially in terms of human relations content and also in terms of the higher educational level and increased mental skills of supervisors.

3558-73
NUTRITION FOR A NATION (FILMSTRIP /CASSETTE TAPE).
Virginia Townes Stucky
Wichita, Diet Teaching Programs 1 filmstrip, 51 fr., col., 1 cassette tape, 12 min., n/s. 1973.
TX353.N82 F&N AV
Adult nutrition education, Adults, Basic nutrition facts, Instructional aids.
With 44 p. Workbook, copyright 1972.
Abstract: Nutrition takes on a patriotic tone in this kit designed for self-teaching purposes for adults, in which red, white and blue represent protein, carbohydrate and fat. Other nutrients are represented by symbols such as circles and squares. Some of the generalizations may be misleading. The teacher using it should review its suitability for the specific audience.

3559-73
ATTITUDE VS BEHAVIOR.
Patrick Suessmuth, Marit Stengels
Training in Business and Industry 10 (3): 38-39. Mar 1973.
HF1101.T7
Attitudes, Behavior, Management education, Supervisors, Training.
Abstract: This article presents two short quizzes based upon McGregor's Theory X and Y, and discusses their use in supervisory training sessions. These exercises are always thought-

provoking as they allow trainees to note the difference between their attitude and their behavior.

3560-73
THE COMMUNICATIONS GAME.
Patrick Suessmuth, Marit Stengels
Training in Business and Industry 10 (2): 60-61,65. Feb 1973.
HF1101.T7
Communication skills, Educational games, Management, Organization, Simulation, Training, Writing.
Abstract: This article involves a training game which simulates the problem of communication through a six-level organizational hierarchy. The game involves written communication only and points out the limitations of this communication method and the specific actions which may be taken to overcome these limitations.

3561-73
GOAL SETTING AND FEEDBACK.
Patrick Suessmuth, Marit Stengels
Training in Business and Industry 10 (5): 48-49. May 1973.
HF1101.T7 FSN
Behavior, Evaluation, Feedback, Job training, Objectives, Performance, Productivity, Teaching techniques, Training.
Abstract: Here is a training technique for helping employees (1) gain insight into themselves and their behavior, (2) learn to set realistic objectives for themselves and others, and (3) learn to use feedback and evaluation as a means of improving performance. The trainees play a ring-toss game in which they move closer to or further from the peg to score with one of the 3 rings available. The game is then repeated in groups, the members of each group using feedback data from their individual plays to calculate optimum distances from the peg at which they are likely to score. Then, individual and group scores are classed according to their distance from the peg and whether or not they changed distances during the course of their turn. Game scores become a vehicle for discussion of goal-setting and the importance of feedback.

3562-73
CAN YOU TROUBLE-SHOOT THIS LESSON PLAN?
Patrick Suessmuth
Training in Business and Industry 10 (10): 42-45. Oct 1973.
HF1101.T7 FSN
Class activities, Communication skills, Educational objectives, Management education, Performance, Program planning, Training, Training techniques.
Abstract: Here is a "clever" article, in the form of a test, for training directors and instructors. Twelve questions are asked about training program design--objectives, trainee participation, training techniques, cost effectiveness, and so on. The reader answers the questions and then matches wits with the opinions of experts as related to the subject of each question. The idea is to get the reader to think deeply and more concertedly about the kinds of training programs he conducts.

3563-73
THE WINNING COMBINATION.
Swift and Company
Chicago, Swift and Company 16 p. 1968.
TX355.W5 FSN
Basic Four, Basic nutrition facts, Comic books, Food groups, Meal planning, Snacks.
Abstract: The story centers about a basketball player who was too tired to finish the game. His studies and daily activities were suffering, too, because of his being tired in spite of plenty of sleep. A teacher recommends a visit to a food science museum to impress him with the need for a balanced diet. He changes his food habits of irregular meals and poor food choices and regains his energy and basketball status.

3564-73
MARGINAL MANPOWER: JOB CAPABILITY AS A JOINT FUNCTION OF APTITUDE AND EXPERIENCE.
Elaine N Taylor, Robert Vineberg
Human Resources Research Organization
Washington, D.C., Educational Resources Information Center 24 p. 1971.
T58.[illegible] FSN
Aptit[illegible]s, Job analysis, Occupational guidance, Performance, Performa[illegible] criteria, Personnel, Statistical analysis, U.S. Army, Work experience.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 057 333.
Extract: The job performance of men in four different occupational specialities (vehicle repairman, supply clerk, armor crewman, and cook) was measured by intensive job sample tests of 4 to 5 hours in length and by more conventional job knowledge tests. Curves were then derived that provided estimates of how job performance can be expected to vary as a function of an incumbent's aptitudes level and amount of job experience. As measured by job sample tests, the performance of men at all levels of aptitude increases with job experience out to approximately five years on the job. During this time, separation between different aptitude groups is generally maintained. Beyond five years, performance of the different groups tends to converge. Scatter plots of these data were used to identify an empirically based, operational definition of job proficiency.

3565-73
FOOD SERVICE EMPLOYEE.
Texas Technical University, School of Home Economics
Washington, D.C., Educational Resources Information Center 3 v. Sept 1969.
TX364.T4 FSN
Curriculum guides, Curriculum planning, Food service occupations, Food service training, Grade 11, Grade 12, High school curriculum, Instructional materials, Vocational education.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$1.50, HC-$20.15; ERIC Report No. ED 037 530.
Extract: This course of study for potential food service employees is one of a series available for use by teacher-coordinators and students in grades 11 and 12 home economics cooperative education programs. Based on job analysis interviews with food service personnel, it was prepared by teachers, field-tested, and revised prior to publication. Designed for use by teachers in course planning or for independent study by students, the course outline relates tasks to general objectives and competencies needed to perform effectively on the job. The content contains four main sections: instructional materials for students, answer sheets for instructional materials study quiestion, unit tests, and answer keys for unit tests. unit topics are: (1) what is a food service employee? (2) sanitation, (3) safety precautions, (4) commercial kitchen equipment, (5) techniques of food preparation, (6) food production, (7) fundamentals of bus service, (8) table service techniques, and (9) procedures for receiving and storing foods.

3566-73
RESULTS-ORIENTED TRAINING DESIGNS.
Leslie This
Training and Dev J 25 (4): 8-14. Apr 1971.
LC1041.T7 FSN
Curriculum planning, Educational objectives, Educational programs, Instructional materials, Management development, Program design, Program planning, Training, Training techniques.
Abstract: The structure and content of a training program should be based on the latest, most precise information to be gained about employees and their needs. Programs usually fail because (1) training is not needed; (2) training is needed but employees do not know it or won't admit it; (3) training is not relevant to particular problems; (4) trainers are inept; (5) training is too abstract or too difficult to transfer to job situations; (6) superiors do not reinforce or accept their subordinates' new skills learned through training; and (7) employees resist training for a variety of reasons. To design a useful program, jobs must be analyzed to determine training objectives. Human needs must be considered. Curriculum models should then be outlined, each component being geared to the accomplishment of specific training objectives. Training directors must also visualize the extent of the training program over time and plan it in such a way as to offer continuous employee development.

3567-73
THE SMALL MEETING PLANNER.
Leslie E This
Houston, Gulf Pub. Co. 234 p. [c1972].
AS6.T4 FSN
Discussion (Teaching technique), Evaluation, Facility requirements, Group dynamics, Groups, Guides, Leadership, Meetings, Program planning.
Bibliography: p. 229-234.
Abstract: Effective meetings require careful planning. Just calling a meeting out-of-the-blue will produce a group of bemused people all situated in one place, but certainly nothing productive will happen. Participants will consider it a waste of their time (which it will be), and whatever communication was intended by calling the meeting will be lost. Just listening to people's gripes about meetings indicates the basic problems: too many meetings too lengthy; conflicts with other meetings; inept people presiding; those who should attend are not there; inadequate advance information or publicity; limited, biased, thoughtless planning--or no planning at all; inadequate physical arrangements; and holding meetings merely because they are scheduled, irregardless of whether there is anything worthwhile to discuss. This book gives practical advice on just about everything having to do with meetings: planning, agenda, physical arrangements, communication skills, group dynamics, leadership roles, and methods for evaluationg the success of a meeting.

3568-73
THE EMPEROR'S CLOTHES.
Training Research Forum at Harrison House
Training and Dev J 24 (7): 2-9. July 1970.
LC1041.T7 FSN
Behavior, Behavior change, Group dynamics, Human relations, Management development, Management education, Motivation, Personnel management, Psychological aspects.
Abstract: Perhaps the primary job of a manager is to encourage occupational behavior that coincides with both company and employee goals. This presupposes that a manager is able to counsel workers and also able to alter company policy when it is no longer relevant or productive. Management training programs are many and varied; but unless a training program instructs not only in the management of people but also in the manipulation of organizational starcture and policy, it can never be successful.

3569-73
HOW TO USE THE COMPARISON CARDS TO LEARN WHICH FOODS ARE BEST.
Janice K Tronc, Judy Oppert
Urbana, Ill., University of Illinois 17 p. [n.d.].
TX355.T7 FSN
Audiovisual aids, Basic nutrition facts, Classroom games, Recommended Dietary Allowances, School children (6-11 years).
With 1 p. Teacher's guide, with introduction, What does RDA mean? by Hazel Taylor Spitze.
Abstract: This self-teaching kit for the slower learner has been designed to help him understand and use the Comparison Cards (bar graphs of nutrient values of foods) of the National Dairy Council, and to help him understand the Recommended Dietary Allowances. The cards are not included in the kit.

3570-73
NUTRITION RESOURCE UNIT, PRIMARY GRADES.
American Association for Health, Physical Education and R
Miriam Tuck, Charles Wilson, Elizabeth A Wilson
Washington, American Association for Health, Physical Education, And Recreation 15 p. 1967.
TX353.A4 FSN
Audiovisual aids, Class activities, Nutrition concepts, Primary grades, Resource guides, Resource materials.
Abstract: This is a resource unit designed to give teachers of the lower grades direction in classroom activities in nutrition. It is not a lesson plan or curriculum guide. It is sectioned into: concepts, suggested activities, films and filmstrips, student references and teacher references, there is a list of free and inexpensive materials.

3571-73
WAITER--WAITRESS; A SUGGESTED GUIDE FOR A TRAINING COURSE.
U.S., Dept. of Health Education and Welfare, Bureau of Adult, Vocational, and Library Programs, Manpower Development and Training Program
Washington, HEW 52 p. illus. [1969].
TX911.5.U52 FSN
Curriculum guides, Food service industry, Food service occupations, Occupational home economics, Resource guides.
Office of Education no. ED 035 755; ERIC Clearinghouse no. VT 010 162.
Abstract: This guide was developed to serve as a reference for school administrators and teachers in preparing trainees for employment in the food service industry. Contents include: (1) Brief background information, (2) nine course units, (3) material on teaching the course, (4) bibliography, (5) visual aids, and (6) appendixes. Course units covering 120 hours of instruction are provided for: (1) Orientation, (2) Mechanics of Service, (3) Table Clearing Services, (4) Menu and Ordering Service, (5) Preparation and Presentation of Guest Check, (6) Basic English, (7): Business Arithmetic, (8) Safety and Sanitation, and (9) Duties and Working. Each unit gives training time, course objectives, and course outline, with some also providing supplemental training materials, references, visual aids, and suggested activities. The training guide is illustrated with photographs, diagrams, and drawings.

3572-73
THE SCHOOL LUNCH BUNCH (FILMSTRIP): NUTRITION IN TODAY'S SCHOOLS.
U.S., Food and Nutrition Service
Washington, U.s. Dept. of Agriculture filmstrip, 47 fr., si, 35 mm, col. 1971.
TX361.C5S3 FSN
Audiovisual aids, Child nutrition programs, Parent education, School lunch.
With narrative guide, record available.
Abstract: For school personnel. Depicts some demands in childs energy at school and scenes at lunch time - school lunch cafeteria and lunches from home. The purpose of the presentation is to alert the school to the school lunch program of the USDA.

3573-73
THE SCHOOL LUNCH BUNCH (SLIDES).
U.S., Food and Nutrition Service
Washington, U.S. Dept. of Agriculture 47 slides, 2"x2", col. 1971.
TX361.C5S3 FSN AV
Audiovisual aids, Child nutrition programs, Parent education, School lunch.
With narrative guide, record available.
Abstract: For school personnel. Depicts some demands in child's energy at school and scenes at lunch time - school lunch cafeteria and lunches from home. The purpose of the presentation is to alert the school to the school lunch program of the USDA.

3574-73
HEALTH CAREERS GUIDEBOOK. 3d ed.
U.S., Manpower Administration
Washington, US. Govt. Print. Off. 166 p. illus. 1972.
RA440.9.U5 1972 FSN
Career education, Career ladders, Educational planning, Health occupations, Occupational home economics, Paraprofessional training, Professional education, Vocational education, Wages.
Abstract: Exploration of various careers in the Health fields is offered. High school juniors and seniors can use the book as a guide to help prepare them for work or further education. Thirty-four broad areas of health work are given, and each area is broken down listing various jobs in the field. For example, the entry "Dietetics" encompasses the training and qualifications needed to be each of the following: Dietitian, Nutritionist, Dietetic Technician, Dietetic Assistant, Dietetic Clerical Worker, or Dietetic Worker, for each particular type of work helpful personal qualifications are listed. Education and licensing as well as specializations and prospects for the future are summarized. Help in how to seek financial aid is discussed, and addresses of where to write for further information in each field is given.

3575-73
COOK (HOTEL & REST.) 313.381--TECHNICAL REPORT ON DEVELOPMENT OF USTES APTITUDE TEST BATTERY.
U.S., Manpower Administration
Washington, D.C., Educational Resources Information Center 11 p. 1970.
TX911.5.U54 FSN
Aptitude tests, Aptitudes, Cooks, Evaluation methods, Food service occupations, Testing, Tests.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No. ED 065 562.
Extract: The United States Training and Employment Service General Aptitude Test Battery (GATB), first published in 1947, has been included in a continuing program of research to validate the tests against success in many different occupations. The GATB consists of 12 tests which measure nine aptitudes. The aptitude scores are standard, with 100 as average for the general working population, and a standard deviation of 20. Occupational norms are established in terms of minimum qualifying scores for each of the significant aptitude measures which, when combined, predict job performance. Cutting scores are set only for those aptitudes which aid in predicting the performance of the job duties of the experimental sample. The GATB norms described are appropriate only for jobs with content similar to that shown in the job description presented in this report.

3576-73
NUTRITION KIT.
U.S., Office of Child Development, Project Head Start
Washington,d.c., Office Of Child Devel. teaching kit, 7 pamphlets, film guide. 1969.
TX364.U53 FSN
Child development, Day care programs, Federal programs, Head Start.
Abstract: This kit is intended for persons concerned with child development programs. The main purpose of the kit is to serve as a reference for training professional, paraprofessional and volunteer personnel. The kit includes seven pamphlets covering various aspects of the program and some additional materials. Some of the materials are available in Spanish.

3577-73
FOOD SERVICE WORKER II (HOTEL & REST.) 317.884; FOOD SERVICE WORKER (MEDICAL SER.) 2-25.16--TECHNICAL REPORT ON STANDARDIZATION OF THE GENERAL APTITUDE TEST BATTERY.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 8 p. 1963.
TX911.5.U53 FSN
Aptitude tests, Aptitudes, Evaluation methods, Food service occupations, Food service workers, Testing, Tests.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.65, HC-$3.29; ERIC Report No.ED 065 620.
Extract: The United States Training and Employment Service General Aptitude Test Battery (GATB), first published in 1947, has been included in a continuing program of research to validate the tests against success in many different occupations. The GATB consists of 12 tests which measure nine aptitudes. The aptitude scores are standard, with 100 as average for the general working population, and standard deviation of 20. Occupational norms are established in terms of minimum qualifying scores for each of the significant aptitude measures which, when combined, predict job performance, cutting scores are set only for those aptitudes which aid in predicting the performance of the job duties of the experimental sample. The GATB norms described are appropriate only for jobs with content similar to that shown in the job description presented in this report.

3578-73
SUPERVISED FOOD SERVICE WORKERS, A SUGGESTED TRAINING PROGRAM.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 20 p. 1966.
TX364.U56 FSN
Food service occupations, Food service training, Food service workers, Program planning, Teaching guides, Training techniques.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$0.80; ERIC Report No. ED 013 311.
Extract: The supervised food service worker prepares and serves food, under the direction of the food service supervisor in institutions such as hospitals, nursing homes, homes for the aged, and child care centers. Some purposes of this training program are to prepare the trainee to (1) assist the head cook in institutions, (2) learn to prepare correctly all types of food for institutions, (3) follow good management practices in all phases of food work, (4) learn specific institutional

food skills, and (5) learn sanitary practices. Criteria are given for judging trainee readiness for employment.

3579-73
CAREERS FOR WOMEN IN THE 70'S.
U.S., Women's Bureau
Washington, D.C. 14p. 1973.
HF5381.W5 F&N
Career opportunities, Careers, Females, Occupational guidance, Prediction, Statistical data, Working women.
Extract: In the 1973s, women's opportunities for rewarding employment will be directly related to their level of skill and experience and to market demands through the remainder of the decade. Dynamic changes which significantly affect employment needs are continually taking place in the economy. New ways of making goods, new products, and changes in life styles all exert an influence on the types of jobs that become available. Some of these changes will have short term effects on the labor market; others will be long range. Based on the most recent forecasts by the Bureau of Labor Statistics, some projections can be made to help women make realistic plans for careers in which openings will be available, in which they can more fully utilize their skills, and in which they can earn better wages. In order to become competitive for the more challenging jobs with advancement possibilities, women and girls should plan to train for nontraditional as well as traditional occupations.

3580-73
THE MOST FREQUENTLY-USED TRAINING TECHNIQUES.
Stuart B Utgaard, Rene V Dawis
Training and Dev J 24 (2): 40-43. Feb 1970.
LC1041.T7 F&N
Analytical data, Programed instruction, Statistical analysis, Surveys, Training, Training techniques.
Abstract: Manufacturing and non-manufacturing firms in the Minneapolis-St. Paul area were surveyed to find out how frequently they used various training techniques. The most frequently used techniques were job instruction and conference or discussion methods. With the exception of apprenticeship training in manufacturing firms, all other techniques were used infrequently. There is very little difference between the 2 types of firms in the frequency with which they use training techniques. Operations performed on the data disclosed differences in the frequency and use of various training techniques with respect to net revenue of the firm, number of employees, and age of the firm, results imply that trainers must have full mastery of the frequently used techniques, funds can be allocated more appropriately to training departments, and the proper "mix" of training personnel can be hired.

3581-73
EDUCATIONAL PARTICIPATION AND DIETARY CHANGES OF EFNEP HOMEMAKERS IN LOUISIANA.
Satish Verma, J W Jones Jr
Home Econ Res J 2 (2): 94-104. Dec 1973.
TX1.H6
Behavior change, Consumer education, Diet improvement, Expanded Food and Nutrition Education Program, Louisiana, Nutrient intake, Nutrition education, Program evaluation, Research.
Extract: Are dietary levels of homemakers participating in a nutrition education program influenced by length of participation? by the kind of learning experience they are involved in? by the intensity of the learning exposure? these questions were examined in the Expanded Food and Nutrition Education Program (EFNEP) in Louisiana to see how diets changed over a 12-month period. Homemakers were instructed through personal visits and meetings. Consumption of the basic four food groups was found to increase in the first 2 to 4 months, then reach a plateau. Other studies in Louisiana indicated a drop, either to former or slightly higher than former levels, when the educational effort was discontinued. The findings suggested the need for a continuing education program using a variety of teaching procedures, combined with better tools for evaluating effectiveness of the educational effort.

3582-73
COMPUTER ASSISTED INSTRUCTION IN A COLLEGE NUTRITION COURSE.
Cheryl Winters Wade, Victoria F Theile
J Nutr Educ 5 (4): 246-248. Oct/Dec 1973.
TX341.J6
College students, Computer assisted instruction, Evaluation, Nutrition education, Self instruction.
Abstract: Computer assisted instruction proved to be an effective teaching supplement in a college nutrition course. It also proved itself to be a means of freeing more time for student-faculty contact. This article describes procedures and evaluates results. College teachers of nutrition should find the idea of interest.

3583-73
NUTRITION COURSE FOR ELEMENTARY TEACHERS BY TELEPHONE (TELENET).
Lucille M Wakefield, Allene G Vaden
J Nutr Educ 5 (3): 190-192. July/Sept 1973.
TX341.J6
Adult nutrition education, Elementary schools, Evaluation, Professional education, Teacher education, Telelectures, Telephone instruction.
Abstract: One state university has utilized a statewide telephone circuit designed for high quality transmittance to give nutrition education courses to elementary teachers unable to attend campus classes, with good results. The technique offers possibilities for other, similar uses in regions of sparse population far from most academic centers. For professional educators and nutritionists.

3584-73
FOOD-O (GAME).
Washington (State), Cooperative Extension Service
Pullman. Wash., Cooperative Extension Service, Washington State University game, various pieces. Sept 1970.
TX551.F62 F&N AV
Educational games, Food groups.
Abstract: This is a bingo game. It was developed primarily for grades 3 through 6. However, adults have found it interesting and educational. The squares are colored for thefour food groups. When a number is called out, a food from the proper food grouping by color is written in that square on the card. The foods have been listed according to the four food groups by the individual before the game starts.

3585-73
NUTRITION EDUCATION MATERIALS FOR TEACHERS.
Washington (State), Dept. of Social and Health Services, Health Services Division
[Olympia] 11 p. 1972.
Z5776.N8W3 F&N
Audiovisual aids, Bibliographies, Class activities, Curriculum guides, Dental health, Nutrition education, Resource materials, School lunch.
Abstract: The four sections of the annotated bibliography consist of a) nutrition references (30 items), b) guides for curriculum (34 items). C) commercial firms (items), and d) films and filmstrips (18 items.).

3586-73
ELEMENTARY NUTRITION EDUCATION CURRICULUM GUIDE.
Washington (State), Dept. of Social and Health Services
Olympia, Wash., Washington State Dept. of Social and Health Services 11 p. [n.d.].
TX364.W3 F&N
Curriculum guides, Nutrition education, School children (6-11 years).
Abstract: Variety in food selection, evaluating food choices and the relationship of food to growth and health are the competencies upon which this guide is based. Concepts and sample learning experiences are outlined for each competency for both the primary and intermediate grade levels.

3587-73
SECONDARY NUTRITION EDUCATION CURRICULUM GUIDE.
Washington (State), Dept. of Social and Health Services, Division of Health
Olympia, Wash., Wash. State Dept. of Social & Health Serv. 11 p., resources list. [n.d.].
TX364.W32 F&N
Curriculum guides, Nutrition education, Secondary education, Secondary grades, State curriculum guides.
Abstract: The competencies which are the basis of this educational guide are enjoyment of food, variety, critical evaluation of food selection, and knowing the relationship of food to growth and health. The guide framework gives concepts and sample learning experiences for Junior and Senior High levels.

3588-73
APPLE DATA FOR STUDENTS.
Washington State Apple Commission
Seattle poster, map, folders, recipe sheets. 1969.
SB363.2.U5W3 F&N
Apples, Food composition, Food preparation, Food production, Food purchasing, Recipes.
Abstract: This packet contains nine different materials about apples grown in Washington State and available nationally. It is intended for use with junior and senior high school home economics classes. A colorful map shows Washington apple regions. There are different leaflets containing information such as the nutritive value of apples, the uses of different varieties, recipes, and the purchasing and care of apples. An apple slicer is also included in the packet.

3589-73
A TASK UNIT CONCEPT FOR ON-THE-JOB TRAINING IN FOOD SERVICE.
John Welch
U.S.,Office of Education
Washington, D.C., Educational Resources Information Center 118 p. 1966.
TX364.W46 F&N
Educational objectives, Food service management, Food service occupations, Food service training, Job analysis, On the job training, Service industries, Systems approach, Teaching methods.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.18, HC-$4.44; ERIC Report No. ED 011 100.
Extract: In this study, industrial training procedures were compared with those of food and other service industries to ascertain relevant training methods. Each employee's job was described by listing his tasks and breaking down each task into its separate operations. Then the best method of training for each task was determined. For this study, jobs at all levels were analyzed--management, supervision, preprocessing, food processing, assembly, food production, packaging, delivery, service, billing, sanitation, communication, and mainten-

ance, the method of developing a task breakdown is presented, examples are given, and types of adult instruction are suggested. Appendices include job description samples, training schedules, a restaurant cleaning schedule, and a task analysis form.

3590-73
BASIC HEALTH SCIENCE D'AGOSTINO, MURIEL MCKINLOCK: A, B, C. Teacher's edition.
Russell F Whaley, Stratton F Caldwell, Louise Bates Ames
Philadelphia, J.B. Lippincott 3 books, 3 sets of duplicating masters. 1971.
RA440.W4 F&N
Dental health, Elementary education, Growth, Health, Health education, Nutrition education, Safety education.
Abstract: A program of teaching good health practices to children in the early grades, by the use of short stories. The child studies the areas of safety, parts of the body and the function of the parts, and correct food for growth.

3591-73
FOOD PREPARATION AND SERVICE, COURSE DESCRIPTION.
Thomas C White, Floyd I Anderson
U. S., Office of Education
Washington, D.C., Educational Resources Information Center various pagination. 1969.
TX364.W4 F&N
Curriculum guides, Curriculum planning, Disadvantaged youth, Food preparation, Food service occupations, Food service training, Job training, Unemployed, Work experience programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.95; ERIC Report No. ED 041 164.
Extract: This course is designed to help dropout and/or hard-core unemployed youth develop knowledge and skills needed for school food service occupations. A program was developed for full-time students which includes classroom instruction and kitchen experiences. In the kitchen, the student begins at the entry level and gradually progresses through a series of tasks until he becomes the supervisor for a week. The program qualifies students for the positionsof salad worker, short order cook, cook's helper, kitchen worker, baker's helper, and waitress or waiter. An annotated bibliography is included, and brief descriptions of the instructional areas, a listing of teaching techniques and motivation devices, and case studies are appended.

3592-73
A COMPOSITE OF FOOD SERVICE CURRICULUM INFORMATION FOR USE IN VOCATIONAL PROGRAMS.
Patricia Cowley Wickman
N.p. 1970.
TX911.5.W5 F&N
Curriculum guides, Curriculum planning, Food service occupations, Food service training, Vocational education.
Thesis (M.S.) - Oregon State University original manuscript.
Abstract: The purpose of this study was to analyze existing vocational education curricula at the high school and community college level and develop a composite of curriculum information that can be used by creators of food service education programs. The author has devised three composite food service curricula, one each for use in high school, community college, and vocational school food service education programs.

3593-73
MARKETING, BUSINESS, AND OFFICE SPECIALISTS.
Garland D ed Wiggs
Chicago, J.G. Ferguson Pub. Co. 393 p. illus. [1970].
HF5382.5.U5W3 F&N (Career opportunities for technicians and specialists)
Accounting, Administration, Career opportunities, Career planning, Clerical occupations, Data processing, Food service occupations, Marketing.
Abstract: Designed for the young person choosing a career. This book presents factual information on job opportunities available in the following fields: accounting; data processing; business administration; food services; marketing; graphic communications; management; office work; secretarial positions (legal, medical, technical); and personnel work. Each of these fields are evaluated in terms of the employment outlook, training opportunities and facilities, income and security, work environment, opportunities for advancement, and geographic mobility.

3594-73
ONE-TO-ONE TRAINING OF TOP MANAGEMENT.
Carl B Williams
Training and Dev J 24 (8): 40-41. Aug 1970.
LC1041.T7 F&N
Learning behavior, Learning theories, Management development, Management education, Teaching methods, Training.
Abstract: One of the most difficult training problems is getting the trainee to apply what he has learned in the classroom to the situations he faces on the job. The theory of learning transfer holds that transfer increases the more the training situation approximates the environment in which learning will be applied. The best solution, therefore, is to train people right in the work environment on a one-to-one basis. Trainers must combine theoretical concepts with practical applications to the work at hand. Gradually the trainee takes over more and more of the work and reduces the trainer's role to that of a part-time consultant.

3595-73
TRAINING THE SCHOOL LUNCH WORKER FOR PROMOTION.
S Frances Williams
Sch Lunch J 23 (1): 68-75. Jan 1969.
389.8 SCH6
California, Career planning, Food service management, Food service training, Food service workers, Job training, Program design, School food service, Training techniques.
Abstract: This article describes the planning and development of a training program for school food service workers in Long Beach, California. That school district is on the merit system, and so it is to everyone's advantage to prepare food service workers for the promotional exams they must take to advance to a higher classification. The training program here described is a combination of job training, self-instructional techniques, and classroom sessions.

3596-73
ACADEMIC CREDENTIALS: A CHALLENGE TO TRAINING.
James R Wilson
Training and Dev J 26 (9): 12-15. Sept 1972.
LC1041.T7 F&N
Academic achievement, Academic development, Educational programs, Educational resources, Employment practices, Higher education, Job placement, Performance criteria, Training.
Abstract: The ranks of people holding academic credentials is burgeoning. "Professionalism" has become falsely equated with ownership of a degree of some kind. Despite the fact that all professions came about through the apprenticeship system, it is now virtually impossible to enter a professionwithout academic credentials. Conversely, the idea of job training developed from the fact that a person can learn skills and effective performance through education and practice on the job. It is ludicrous, then, that organizations have established giant training programs for all personnel, and at the same time have adopted personnel policy requirements of academic achievement which have nothing to do with job performance criteria. Education in all respects is valuable, but its value lies not in predicting job performance. Companies must change their hiring practices to reflect their commitment to job performance and in-house training. Otherwise, they will find themselves with a load of academic achievers who have all the credentials but can't do the jobs they are hired for.

3597-73
RUNG BY RUNG UP THE HEALTH CAREER LADDER.
Rachel E Winer
Am Vocational J 48 (7): 47-49. Oct 1973.
HF5381.5.V6 F&N
Career education, Career ladders, Core curriculum, Dietitian aides, Health occupations, Secondary education.
Abstract: Rachel winer of the Massachusetts State Department describes a core and continuum health curriculum that equips the student with an employable skill at the end of tenth grade and permits him to build on that skill through grade 12. A socially oriented approach, it offers many options to students of differing backgrounds. For relevance and motivational power, it's big improvement over the general studies program in most high schools, the author claims.

3598-73
WISCONSIN HOME ECONOMICS CONCEPTUAL STRUCTURE AND PLANNING GUIDE FOR SECONDARY SCHOOLS.
Wisconsin, Dept. of Public Instruction
Madison, Wisc. 57 p. [n.d.].
TX165.A3W5 F&N (Wisconsin Department of Public Instruction. Bulletin no. 266)
Curriculum guides, Curriculum planning, Educational objectives, Educational programs, Home economics education, Program design, Program planning, Secondary education, Wisconsin.
Abstract: Recent technological, sociological, and legislative changes within the U.S. have required a fresh examination and revamping of traditional home economics curricula as taught in the secondary schools. This guidebook is the result of such an examination done by Wisconsin home economics educators. Instead of providing the customary teaching "units," ideas are given for organizing the study of home economics to meet the needs of students in particular classrooms. The introductory material presents a philosophy and states the objectives of home economics instruction. The planning guide describes a variety of course structures for the broad areas of human growth and development, personal and family relationships, and management of personal and family resources.

3599-73
ENGLISH AS A SECOND LANGUAGE--A TEACHER'S VIEW.
Jay Wissot
Training in Business and Industry 7 (11): 46-47. Nov 1970.
HF1101.T7
Educational planning, English (Second language), English instruction, Evaluation, Management, On the job training.
Abstract: This article discusses the considerations to be made by industry management in setting up "English-as-aSecond-Language programs. A number of suggestions for the actual handling of the classes are also included.

3600-73
STRUCTURED AND SPONTANEOUS ROLE PLAYING: CONTRAST AND COMPARISON.
Wallace Wohlking, Hannah Weiner
Training and Dev J 25 (1): 8-14. Jan 1971.
LC1041.T7 F&N

Evaluation, Role playing, Simulation, Training, Training techniques.
Extract: Both spontaneous role playing and structured role playing represent efforts to make the individual more effective in dealing with some problem or challenge in his life. Traditionally, spontaneous role playing places considerable emphasis on achieving this objective through attempting to give an individual greater insight into his own behavior and his ego state (as well as insight into the behavior of others), structured role playing, in contrast, has placed greater emphasis on developing the individual's specific skills to deal with concerns relating to problem solving and communication. If instructors can develop a greater synthesis of the two forms of role playing in their own teaching, they will then be able to assist those they work with to achieve an objective important to all human beings, the ability to cope successfully with the challenge of the human environment.

3601-73
EVALUATING THE TRAINING EFFORT.
Joseph Wolfe
Training and Dev J 27 (5): 20-27. May 1973.
LC1041.T7
Evaluation methods, Training.
Abstract: This article discusses the technique known as experimental program evaluation which can greatly enhance the effectiveness of training directors and the training function.

3602-73
INTRODUCTION OF ON-THE-JOB MANAGEMENT DEVELOPMENT.
Yoram Zeira
Personnel J 52 (12): 1049-1055. Dec 1973.
280.8 J824
Management development, Management education, On the job training, Personnel management.
Abstract: There is a tendency on the part of management, particularly among larger organizations to favor on-the-job management development as opposed to off-the-job training. One reason for this change is the fact that effective training on the job fits each trainee's background, attitudes, needs, goals, expectations, etc. Involved in on-the-job development is the coaching technique. In order to apply the coaching method, the participants need an intensive training program.

3603-73
A COMPARISON OF HUMAN DEVELOPMENT WITH PSYCHOLOGICAL DEVELOPMENT IN T-GROUPS.
John H Zenger
Training and Dev J 24 (7): 16-20. July 1970.
LC1041.T7 F&N
Behavior, Communication (Thought transfer), Emotional development, Group dynamics, Human relations, Intellectual growth, Maturation, Psychological aspects.
Abstract: Maturation, a concept in developmental psychology, describes the process that transforms the infant into an adult. This process seems to be analogous to the development of groups. While individuals go through the phases called infancy, childhood, adolescence, young adulthood, and adulthood, remarkably parallel patterns occur in the development of groups. People who have participated in sensitivity training groups have experienced these similarities in development. Human maturation is used here as an explanatory model for describing group development.

Menu Planning

3604-73
THE CAMP SYSTEM FOR COMPUTERIZED MENU PLANS.
Joseph L Balintfy
Hospitals 45: 92-93. May 16, 1971.
RA960.H6 F&N
Computers, Menu planning.
Abstract: Description of the new computer-assisted menu planning (CAMP). Information is available through the computer to control food costs, palatability and nutrition in planning menus for hospitals and other large institutions. CAMP users can anticipate saving of up to 30% in raw food costs when the programs are implemented and utilized to their full extent.

3605-73
CAN YOU BEAT THE HIGH COST OF MEAT?
Cooking for Profit 42 (269): 56-57. May 1973.
TX901.C6 F&N
Budgeting, Financial management, Food cost, Food service management, Meat, Operating expenses, Protein foods.
Abstract: Meat will never be as cheap as it used to be, and with population growth, it will be scarcer than ever before. Food service operators and homemakers alike are going to have to find alternative sources of protein to replace meat. Presently, viable alternatives for food service managers are few and still expensive, but there is hope. Fish prices have risen, but probably will not reach the extremes of meat prices. Textured vegetable proteins will have to be used more and more, although sensitive palates can detect these extenders, and people will often refuse to eat meat dishes that have been "extended." food service operators will have to depend to a great extent on plant sources of protein such as cereals and pasta, both of which are generally acceptable to the North American palate.

3606-73
TWO OFF-LINE COMPUTER ASSISTED NUTRIENT STANDARD MENU PLANNING TECHNIQUES.
Colorado State University, Dept. of Food Science and Nutrition
Fort Collins, Colo. 1 v. 1972.
TX551.C621 F&N
Computer applications, Meal planning, Menu planning, Nutrient intake, Nutrient standards, Recommended Dietary Allowances, School lunch, Type A lunch.
Abstract: These computer applications to school lunch menu planning can simplify the job of projecting meal cycles and at the same time insure proper nutrient intake. All meal components are based on the RDA values of nutritionally analyzed recipes. The recipes themselves are not included in this volume, but the book does include a color-coded analysis of the nutrients found in each meal component as one method' for planning menus. In another method, recipes for meal components are grouped together by food category (e.g., Meat--Beef, Lamb). In all cases, recipes, buying suggestions, food groups, etc. are coded by number for easy computer access.

3607-73
MENU PLANNING.
Eleanor F Eckstein
Westport, Conn., The AVI Publishing Co., Inc. 318p. 1973.
TX728.E2 F&N
Computer applications, Cookery, Dietitians, Food service management, Foodways, Institutional feeding, Meal patterns, Menu planning, Special groups, diets.
Abstract: Menu planning has become a complex skill which can no longer be learned simply by trial and error. Institutional food services have become large operations; labor costs have risen as have food costs; and food preparation methods have changed drastically in the last 40 to 50 years. Institutional food services now cater to people of all ages, ethnic backgrounds, and states of health. This book provides a thorough grounding in all aspects of modern-day menu planning--operational considerations (labor, equipment, etc.); diets for special groups (elderly, adolescents, hospital patients, etc.); computer techniques for food selection and combination; and foodways of vegetarians and U.S. ethnic groups.

3608-73
MENU PLANNING BY COMPUTER: THE RANDOM APPROACH.
Eleanor Foley Eckstein
J Am Diet Assoc 51 (6): 529-533. Dec 1967.
389.8 AM34
Computer applications, Evaluation methods, Feasibility studies, Food dislikes, Institutional feeding, Menu planning, Simulation.
Reprint.
Abstract: This article describes a study undertaken to design a computer program to simulate judgment processes of the dietitian in planning dinner menus. Numerous interrelated factors such as raw food costs, etc. Are involved, and a method of selecting menu items in a random manner was devised. A secondary purpose of the study was to explore the feasibility of using acceptability ratings to control repetition intervals for individual items and categories of items such as starches or meats.

3609-73
MENU PLANNING BY COMPUTER: THE RANDOM APPROACH.
Eleanor Foley Eckstein
J Am Diet Assoc 51 (6): 529-533. Dec 1967.
389.8 AM34
Computer applications, Food service supervisors, Institutional feeding, Menu planning, Professional education.
Abstract: A properly programmed computer, using the random approach, can plan menus based on simulation of the processes followed by the dietitian in making routine menu decisions. Factors included in this study as bases for selection criteria were: raw food cost, color, texture, shape, calories, variety and acceptability. Items for each meal component (meat, starchy food, vegetable, salad, dessert, and bread) were selected randomly and tested by program controls. Failure to pass a test eliminated the item from consideration at that time. Acceptance of an item initiated selection of the next component of the meal. For dietitians and food service supervisors.

3610-73
YOU CAN DO SOMETHING ABOUT RISING FOOD COSTS.
Janice Garr
Fast Food 72 (5): 183-190. May 1973.
389.2538 F82
Cheese, Costs, Ethnic foods, Food service management, Marketing, Sandwiches.
Abstract: This article discusses ways in which foodservice operators can build sales without increasing prices. Suggestions include ethnic specialities, new sandwich ideas, and an exotic cheese board.

3611-73
THERE'S MORE TO FROZEN FOODS THAN MEETS THE EYE.
Janice Garr
Fast Food 72 (11): 57-66. Nov 1973.
389.2538 F82 F&N
Commercial food service, Convenience foods, Cost effectiveness, Food preservation, Frozen foods, Menu planning, Merchandising, Portion control.
Abstract: Frozen foods are gaining ever wider acceptance among food service managers. As stated in this article, the reasons are: (1) frozen foods have eye appeal and can be well merchandised; (2) they save on labor costs; (3) they are uniformly formulated for even quality; (4) specialty items are available; (5) frozen foods are portion controlled; (6) they are available nationally; (7) the wide variety of frozen foods makes for ease of menu planning; and (8) frozen products are easy to store and can be prepared with a minimum of equipment.

3612-73
CONTROL YOUR MENU PRICES WITH PORTION-CONTROLLED MEATS.
Janice Garr
Fast Food 72 (9): 113-117. Sept 1973.
389.2538 F82 F&N
Costs, Food preparation, Main dishes, Meat, Menu planning, Portion control.
Abstract: Illustrated with photographs of mouth-watering entrees, this article describes the convenience and reduced expense of portion-controlled meats of good quality and presents menu ideas for restaurateurs.

3613-73
TAKE-OUT: ANYTHING GOES.
Janice Garr
Fast Food 72 (6): 97-102. June 1973.
389.2538 F82 F&N
Equipment, Facilities planning and layout, Food service training, Menu planning, Take-out foods, Take-out service.
Abstract: Take-out food service is helping many restaurants build new business. This article explains how an establishment can, by adding a take-out service, increase volume without extensive capital outlay or expensive physical expansion.

3614-73
YOUR DAILY FOOD: RECIPE FOR SURVIVAL.
Doris Grant
London, Faber and Faber 207 p. [1973].
TX353.G7
Food additives, Foods, Health foods, Nutrition, Organic foods.
Available from NAL. Biblio.

3615-73
NUTRIENT STANDARD MENUS.
Judson W Harper, G Richard Jansen
Food Technol 27 (6): 48-49,52. June 1973.
389.8 F7398
Diet planning, Menu planning, Nutrient standards, Nutrition education, Nutritional labeling.
Abstract: This article discusses an approach to menu planning based on meeting specific nutrient requirements. Various nutrient standard menu techniques, their advantages, and their applications are described.

3616-73
90-DAY NONSELECTIVE MENUS BY COMPUTER.
Maurice E McNabb
Hospitals 45 (may 1971): 88-91. May 1971.
RA960.[illegible] F&N
Computer applications, Food cost, Georgia, Hospital food service, Menu planning, Professional education.
Abstract: An [illegible],000-bed hospital in Georgia has made use of a computer to assist in menu planning, and reduced its annual food budget as a result by about 5 per cent. This article for food service supervisors and other dietary professionals describes how the information is stored and used, and the kind of information that is supplied to the machine. Other hospitals able to rent computer services could apply this program to meet their own needs.

3617-73
MEALS AND MENU PLANNING.
Cooking for Profit 39 (234): 48,50. June 1970.
TX901.C6
Food service, Menu planning, Nursing homes, Therapeutic and special diets.
Abstract: This article discusses the importance of proper menu planning in nursing homes. A standard menu plan form, a menu check sheet, and procedures involved in planning a therapeutic diet are featured.

3618-73
MENU CENSUS CHARTS FOOD SALABILITY.
Instit/Vol Feeding 70 (8): 67-97. Apr 15, 1972.
TX820.I5
Food service industry, Menu planning, Surveys.
Abstract: This article persents an overview of the statistics collected in I/VFM'S Foodservice Industry Menu Census. Food service professionals in a variety of markets were asked to assess the popularity of 270 menu items. Markets involved included restaurants, hotels, hospitals, colleges, and school lunch programs.

3619-73
THE NOW FOODS.
Instit/Vol Feeding 68 (17): 31-46. Sept 1, 1971.
TX820.I5
Convenience foods, Food service industry, Menu planning, Prepared foods, Surveys.
Abstract: This article presents I/VFM'S convenience components entrees, a selection of menu items and ideas, and the results of the 1971 I/VFM Convenience ComponentsStudy which reveals the industry's reasons, problems, and use of convenience foods, and an emerging trend in the approach to "convenience.".

3620-73
NEW CONCEPTS IN CHILD NUTRITION PROGRAMS: NUTRIENT STANDARD FOR SCHOOL FEEDING, COMPUTER-ASSISTED-MENU PLANNING.
Grace Ostenso
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 45-52. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Computer applications, Food standards and legislation, Menu planning, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School lunch programs, Type A lunch.
Abstract: This article discusses the use of a nutrient standard as the basis for menu planning in child nutrition programs. Regulations currently require that menus be planned according to the Type A meal pattern. If the nutrient standard proves to be a viable technique for menu planning, it would give school lunch directors a second option when planning children's meals. The term "nutrient standard" refers to a predetermined nutrient goal based on the RDA as a standard of comparison for monitoring the nutrient level of the meals served. The Type A pattern incorporates the 4 basic food groups and specifies the minimum quantity of food required in each group. The nutrient standard technique is more flexible than the Type A pattern; it allows for greater use of new foods and can be more easily adapted to computer menu planning operations.

3621-73
SCHOOL LUNCH MENUS NOW SUIT STUDENT TASTES.
Sch Lunch J 24 (8): 12-13. Sept 1970.
389.8 SCH6
Elementary schools, Food preferences, Food service management, Menu planning, Milwaukee, School food service, School lunch programs, Secondary schools, Student participation.
Abstract: In Milwaukee, Wisconsin, the public schools established a School Lunch Committee made up of elected students who meet with the School Food Service Department on a regular and continuing basis. The work of the student Committee has provided (1) a direct means of communication with students, and (2) a means of tapping student ideas for menu improvement, updating of student food preferences, and generally bettering the service of meals. The work of the student Committee and the Food Service Department is truly a cooperative effort, with both groups open to the ideas and viewpoints of the other.

3622-73
MENU PLANNING--ELEMENTARY STYLE.
Leta G Seal
Nutr News 36 (4): 14. Dec 1973.
389.8 N957
Food groups, Menu planning, Nutrition education, School children (6-11 years), School food service supervisors, School lunch.
Abstract: Elementary school children, as part of a study of foods and nutrition integrated into the curriculum, plan some of the lunches served in the lunchroom, with every student in the planning class allowed to vote on an item from each of the four food groups. The majority wins. Nutritive values of the student-planned lunch are published in local newspapers with the menu for the coming week, so parents may see what it contributes to the children's daily nutrients. Parents, teachers and school lunch managers should all find this approach of interest.

3623-73
MENU PLANNING FOR CHILD CARE PROGRAMS (SLIDES).
Dawn D Treadwell
Ithaca, NY, Cornell University, Dept. of Human Nutrition and Food 2 sets of 36 slides, 2"x2", color. Feb 1973.
TX739.N4 F & N AV
Adults, Day care services, Inservice education, Menu planning, School breakfast, School lunch, Snacks.
For simultaneous presentation with two projectors with 14 p. Script, illus.
Abstract: These two sets of colored slides are intended to be shown simultaneously, using two projectors, to cooks and directors in child care programs where the child is fed one or more meals in the center, and to nutrition consultants, extension agents, and other nutritionists. The script includes a menu planning form, and suggestions for teaching a class.

Food Preparation and Production

3624-73
QUANTITY FOOD PREPARATION.
Alabama, University, Dept. of Trade and Industrial Education
University, Ala. 116 p. 1972.
TX946.A4 F&N
Alabama, Food preparation, Food preparation, quantity, Food safety, Food service training, Job training, Nutrients, Study guides, Volume feeding.
Abstract: The State of Alabama has produced this job training guide for use by workers learning on the job. A four-step, task-oriented technique is used. First, the trainee simply watches a particular task being done. Then the trainee assists someone in performing the task. Next, the trainee performs the task himself under supervision. And finally, the trainee performs the task at a satisfactory level of accomplishment without supervision. Along with the performance of tasks, the trainee is provided with textual material to read and digest. This material is coordinated with the applied training, and students are required to keep a record of their reading and performance status and the dates on which they have reached various levels of performance or completed particular readings.

3625-73
NEXT: PUSH-BUTTON MEAL ASSEMBLY.
Fred Amann
Vend 24 (5): 45. Mar 1, 1973.
HF5483.V4 F&N
Automated food service, Food storage, School food service.
Abstract: This article discusses the automatic lunch assembly operation of Mass Feeding Corporation, Elk Grove Village, Illinois.

3626-73
SPICE CHART FOR CONVENIENCE FOODS.
American Spice Trade Association
Vend 24 (12): 27-28. June 15, 1970.
HF5483.V4 F&N
Convenience foods, Spice.
Abstract: This article provides a spice chart for use with a number of convenience foods. Food areas covered include appetizers, soups, meats, desserts, vegetables, fruits, seafoods and breads.

3627-73
AMERICAN'S LOVE AFFAIR WITH FRIED FOODS.
Instit/vol Feeding 73 (10): 51-53. Nov 15, 1973.
TX820.I5 F&N
Commercial food service, Cooking equipment (Large), Cooking methods, Cooking techniques, Food preparation, quantity, French fried potatoes, Frying, deep fat.
Abstract: Fried foods are perhaps the most popular cooked items in the U.S. today. Deep-fat frying is fast, fried foods are easy to serve, and they taste good, which means that commercial food services depend heavily on these items for maintaining and increasing sales volume. This article provides tips on successful deep-fat frying techniques with charts showing recommended temperatures, kettle sizes, and cooking times for a number of popular items.

3628-73
CANS GO CLASS A.
Mary Jane Anderson
Vend 25 (8): 28-30. Aug 1971.
HF5483.V4 F&N
Canned foods, Cost effectiveness, Cup-can, Main dishes, Menu planning, Prepackaged portioning, School lunch programs, Serving equipment, U.S. Dept. of Agriculture.
Abstract: This article discusses the use of individual portion canned foods for hot lunches in a new USDA-APPROVED program called ECONO-0LUNCH. The implementation of this program, the heating-dispensing units for serving the cans, and a menu of canned entrees are included.

3629-73
HOW SHALL WE COOK IT?
Arthur Avery
Food Mgt 8 (12): 42-45,60. Dec 1973.
TX943.F6 F&N
Automation, Convenience foods, Cooking methods, Cost effectiveness, Costs, Equipment, Food service.
Extract: Today, though, an increasing number of foodservice directors are considering whether convenience food systems are "to be or not to be" in their kitchens. Convenience or pre-prepared foods enable the foodservice director to reduce his kitchen area and facilities. And, according to convenience food purveyors, to speed service, reduce staff and lower overall cost. Many foodservice departments have renovated and reduced their kitchen facilities, making way for the new systems. Yet after doing so some have often found that the convenience food system was not for them. This article examines what convenience foods are all about, to see if they really make sense for particular foodservice operations.

3630-73
HOSPITAL TAKES OFF ON AIRLINE SYSTEM.
Edward W Ball
Instit/vol Feeding 71 (6): 65-66. Sept 15, 1972.
TX820.I5
Airline catering, Food preparation and distribution systems, Hospital food service.
Abstract: This article discusses factors involved in adapting the airlines galley-type food preparation system for a hospital foodservice.

3631-73
MERCHANDISE FOR PROFIT.
Anthony C Bartolotta
Vend 24 (12): 23-24. June 15, 1970.
HF5483.V4 F&N
Convenience foods, Food purchasing, Food service, Garnishes, Profit.
Abstract: This article discusses ways to increase profit in foodservice operations. Use of convenience foods, particularly canned items, garnishing of serving plates, and tips on proper purchasing are featured.

3632-73
THE BEST FRENCH FRIES IN TOWN.
Cooking for Profit 42 (273): 80,82-83. Sept 1973.
TX901.C6 F&N
Cooking methods, Food preparation, Frying, deep fat, Merchandising, Potatoes, Root, tuber and bulb vegetables, Vegetables.
Abstract: French fried potatoes are a highly popular and profitable item on any food service menu. But because fries are so popular, customers take notice when they are not well made. This article offers the food service manager valuable tips on how to make "the best French fries in town.".

3633-73
THE TASTE OF CURRY.
Eulalia C Blair
Instit/vol Feeding 73 (12): 29-32. Dec 15, 1973.
TX820.I5 F&N
Cookery, Cooking methods, Cooking techniques, Curry, Food preparation, quantity, Menu planning, Recipes, Seasonings.
Abstract: Curry, a tradition spice for East Indian dishes, has found growing appreciation amoung U.S. diners. This article presents a wealth of ideas for curry dishes-appetizers, soups, meat and poultry dishes, seafood dishes, egg and cheese dishes, salads, relishes, sauces, and vegetable dishes. Recipes are included for the food service cook to try.

3634-73
GLORIOUS GARNISHES.
Eulalia C Blair
Instit/vol Feeding 68 (15): 47-49. Aug 1, 1973.
TX820.I5
Food preparation, Garnishes.
Abstract: This article presents factors to be considered in garnishing foods. These include: color, flavor, texture, shape, size, temperature, spontaneity, and placement of the garnishes.

3635-73
SUCCESSFUL MASS COOKERY AND VOLUME FEEDING.
Matteo Casola
New York, Ahrens Pub. Co. 308 p. [1969].
TX820.C32 F&N
Cookery, Cooking methods, Food preparation, quantity, Food service management, Food service training, Recipes.
Abstract: For those food service personnel responsible for planning, preparing, and serving food in quantity, this book is intended to serve as an aid. It gives concise information on buying food, organizing a kitchen, etc., but its main purpose is to provide a wide variety of tested recipes for the food service cook to try.

3636-73
CENTRAL COMMISSARIES: THREE EXAMPLES OF AN EVOLVING FOOD SERVICE CONCEPT.
J Am Diet Assoc 63 (4): 422-426. Oct 1973.
389.8 AM34
Central Kitchen, College food service, Commissaries, Food preparation and distribution systems, Food service management, Industrial food service, School lunch programs.
Abstract: The central commissary system is becoming more and more common in industrial, university, and school food service operations. The commissary is a central food storage facility and food manufacturing plant which provides food in various stages of preparation for service at satellite locations. Three examples of central commissaries are described: an airline catering company; a university food service; and a school lunch program.

3637-73
CUTTING THE COST OF MEAT: THE OLD WAYS STILL WORK...
Instit/vol Feeding 73 (6): 13. Sept 15, 1973.
TX820.I5 F&N
Cooking methods, Food cost, Food prices, Meat, Roasting.

3638-73

Abstract: This editorial describes a way in which food service operators can cut down on meat costs by using certain cooking methods. Meat shrinkage can be virtually eliminated by cooking meat longer at lower temperatures and by reducing the "degree of doneness" to which the meat is cooked. The less the shrinkage during roasting, the the greater the number of servings available and the less the cost per serving of meat.

3638-73
DECORATIONS FLAG FOOD AS SPECIAL.
Instit/vol Feeding 71 (1): 48-51. July 1, 1973.
TX820.I5
Food decoration, Food serving methods, Garnishes.
Abstract: This article presents photos and techniques from the Culinary Institute of America which can be used to give added decorative touches to banquet, buffet or featured menu items.

3639-73
FOIL-COVERED VERSUS OPEN-PAN PROCEDURES FOR ROASTING TURKEY.
Dorothy Deethardt, Lida M Burrill, Kenneth Schneider
J Food Sci 36 [4]: 624-625. May/June 1971.
389.8 F7322
Cooking methods, Roasting, Turkey.
Abstract: This study discusses three procedures for the roasting of turkeys: open-pan, low-temperature oven, loose foil wrap, low temperature oven and tight foil wrap, high temperature oven. The results show that the open-pan, low temperature method produces the best flavor and tenderness and involves the shortest cooking time. Foil wrapping was found to adversely affect the juiciness of the meat.

3640-73
DON'T LET YOUR FRY KETTLE IDLE!
Cooking for Profit 39 (232): 32-33. Apr 1970.
TX901.C6
Food preparation, Frying, deep fat, Onion rings, Profit, Recipes.
Abstract: This article discusses the added profits which can be obtained by offering French-fried specialties such as onion rings. A recipe for French-fried onion rings and guidelines for their preparation are included.

3641-73
BAKING THE SCHOOL LUNCH WAY.
Edmonds School District 1
Lynnwood, Wash. 31 p. [n.d.].
TX763.B3 F&N
Baking, Cooking methods, Cooking techniques, Food preparation, quantity, Ingredients, Parent participation, Recipes, School lunch programs, Washington (State).
Abstract: Baking for the school lunch program can provide new experiences for both the food service employees, the students, and even for parents and grandparents who can become involved on a part-time basis. This booklet provides quantity recipes for baked goods that make the best use of USDA donated commodities, which in turn eases the strain of a tight food service budget.

3642-73
BOOSTING PRODUCTIVITY FRONT OF THE HOUSE--PART 3; SUB-SYSTEM 8: SERVING.
Evelyn Evans
Food Serv 35 (9): 12-13,16,52,54,56,58. Sept 1973.
389.2538 F732
Commercial food service, Food preparation, quantity, Food serving methods, Merchandise information, Productivity, Serving equipment, Systems approach, Tableware.
Abstract: The methods and equipment used in serving food to customers determines to a great extent whether the customers return. The serving function is the one they can see and judge as it is in process. This article describes a system of serving equipment that will hold foods at their proper temperatures and that have eye appeal for customers. Some items are intended for self-service establishments and others for sit-down dining rooms and restaurants. All are designed to increase productivity and satisfy customers.

3643-73
MERCHANDISING IN SCHOOL FOOD SERVICE.
Paul Fairbrook
Sch Lunch J 22 (7): 86-90. July/Aug 1968.
389.8 SCH6
Food preferences, Menu planning, Merchandising, Public relations, School food service, Student participation.
Extract: Merchandising in school food service involves knowing what foods students like and dislike, and accentuating the positive whenever possible. It includes achieving a warm personal relationship with students; creating a good atmosphere in which they can eat and--most important--giving them nutritious and appetizing food they will eat in ways that are exciting and will give them enjoyment. Some people think merchandising is merely a form of advertising, a superficial or even phony way of making people like something that they otherwise would not. Real merchandising involves all those activities which enhance and increase the desirability of the food and, if it is carried on consciously and continuously, will surely lead to a successful food service program.

3644-73
KITCHEN PROCEDURES MANUAL. 2 ed.
New York (State), Board of Social Welfare
Mary Alice Ferrara
Albany, NY, New York State Board of Social Welfare 64 p. Apr 1973.
TX820.N4 F&N
Elderly (65 + years), Food preparation, Food preparation, quantity, Food sanitation, Food service workers, Hygiene, Kitchens, Menu planning, Safety.
Abstract: This manual was prepared as a guide for cooks and other food service workers in homes for the aged, but the information it contains is applicable to any feeding programAmong points covered are selecting and training employees, menu planning, food preparation, sanitation, and safety. Chart on kitchen cleaning included.

3645-73
BUFFET CATERING.
Charles Finance
New York, Ahrens Pub. Co. 256 p. illus. [1958].
TX911.F5 F&N
Buffets, Catering, Recipes.
Abstract: This book is on the art of preparing cold cuisine. It has chapters on: (1) the set-up of a cold buffet, (2) organization of the cold section in the kitchen, (3) decorating material, (4) selection and preparation of raw material, (5) hot hors d'oeuvre selections for cocktail buffets, (6) cold hors d'oeuvre for the buffet, (7) cold sauces and dressings, (8) preparation of fish. Crustaceans, and mollusks, (9) eggs, (10) aspic, (11) the galantine-pate-terrine-mousse, (12) cold ham, (13) poultry on the cold buffet, (14) roasts on the cold buffet, (15) game, (16) various buffet styles, (17) salads, (18) suggestions for hot buffet dishes, and (19) ice carving for the buffet.

3646-73
AMERICAN'S SKY CHEF'S GO BACK TO BASICS.
Tom Finnegan
Quick Frozen Foods 35 (11): 40-43. June 1973.
389.8 Q4
Airline catering, Catering, Commercial food service, Food preparation, Frozen foods, Menu planning.
Abstract: American Airlines has revamped its in-flight food service program on transcontinental flights. Previously, gourmet entrees were conventionally prepared from raw products in ground-level kitchens, finished in commissaries, and then placed in warming cabinets until served. American Airlines' new modifications depend heavily on frozen foods, with which passengers can be offered a choice of basic entrees consisting of beef, chicken, fish and seafood, and some pork items. The former plan featured exotic foods; the new plan features "basic" popular foods as revealed by a survey of airline passengers. All entrees, and the side dishes that accompany them, are purchased as frozen foods. Some beginning preparations are done in airport commissaries; but for the most part, these items are brought to the chill state and then finished in high temperature convection ovens aboard the aircraft.

3647-73
FUN & PROFIT IN BOILING.
Instit/vol Feeding 72 (12): 47,49. June 15, 1973.
TX820.I5 F&N
Boiling, Cooking equipment (Small), Cooking methods, Food service management.
Abstract: This article discusses the art of boiling foods, and contains tips from food service managers about successful boiling techniques they have used.

3648-73
A GUIDE TO BUFFET SERVICE.
Cooking for Profit 42 (270): 21-24. June 1973.
TX901.C6 F&N
Buffets, Cost effectiveness, Menu planning, Serving equipment.
Abstract: Buffet service reduces labor costs. Patrons can select the food they want as they see it, which means the chef must put greater emphasis on the eye-appeal of dishes and serving equipment. Labor costs are cut by the reduced need for waiters and waitresses. This article lists a number of buffet menu plans and provides helpful suggestions for making the buffet a success with patrons.

3649-73
PLANNING THE CHANGE TO CONVENIENCE FOODS FOR A HOSPITAL.
Delores A Hancock
J Am Diet Assoc 63 (4): 418-422. Oct 1973.
389.8 AM34
Convenience foods, Cost effectiveness, Food preparation and distribution systems, Food selection, Food service management, Hospital food service, Institutional feeding, Prepared foods.
Abstract: In 1971, the Ohio State University Hospitals began testing a program to select appropriate convenience foods for use in a new food service system. Conversion to convenience foods was planned to alleviate the problems of rising labor costs, diminishing supply of skilled labor, and quality control of food produced. Plans included central tray assembly using chilled foods, refrigerated holding of trays, and reheating of food in microwave ovens near patients' rooms. Factors considered in the test program were product acceptability, nutritional values, production and service feasibility, and cost.

3650-73
EATING QUALITY OF HALF TURKEY HENS COOKED BY FOUR METHODS.
Nancy Heine, Jane A Bowes, Pamela G Johnson
Home Econ Res J 1 (3): 210-214. Mar 1973.
TX1.H6
Cooking methods, Sensory appraisal, Turkey.
Abstract: Turkeys cooked by four methods (open pan, ovenproof film bag, paper bag, and foil wrap) were evaluated by a sensory panel and by sleected physical measurements. Differences in cooking times, cooking losses, percentages moisture, and color-difference values attributable in cooking method were found. Few flavor differences were noted; however, differences in the appearance of the skin were evident. Juiciness and tenderness of dark muscle were affected by cooking method.

3651-73
HOW TO FEED WITHOUT A KITCHEN.
Food Mgt 8 (9): 79. Sept 1973.
TX943.F6 P&W
College food service, Convenience foods, Cost effectiveness, Food preparation, Food service management, Prepared foods.
Abstract: The service at California State University feeds 900 students per day on pre-prepared entrees and 25,000 students on a variety of sandwiches vended in "snack huts" strewn around the campus. The university food service has no kitchen. It is in the midst of a hiatus between the tearing down of an old cafeteria and the building of another. The temporary facilities are doing well monetarily, food preparation time has been cut to practically zero, and labor costs have been substantially reduced.

3652-73
HOW TO KEEP MEALS-ON-WHEELS FOOD HOT.
Food Mgt 8 (5): 65-66. May 1973.
TX943.F6 P&W
Food delivery systems, Food packaging, Food serving methods, Meals on Wheels, Microwave ovens, Serving equipment.
Abstract: Meals on Wheels deliveries can take several hours to complete, and hot food can become cold if no heated van is available. The problem can be solved by the use of aluminum packaging, microwave ovens (for quick warm-ups just before delivery), and styrofoam insulated containers. With this method, meals come to the recipients piping hot and ready to eat.

3653-73
HOW TO UP TASTE APPEAL.
Food Mgt 8 (10): 75. Oct 1973.
TX943.F6 P&W
Catering, Food preferences, Food preparation and distribution systems, Menu planning, Parochial schools, Philadelphia, School food service, School lunch programs.
Abstract: This article describes how the Catholic schools of the Archdiocese of Philadelphia solved the problem of food acceptability and lack of school lunch volunteer helpers. The schools hired a commercial catering firm that upped the taste appeal of the food, retained the nutritional value, and took over most of the distribution chores--all for only 42¢ per meal.

3654-73
INPUT-OUTPUT: THE COMMISSARY SYSTEM.
Instit/vol Feeding 69 (1): 31-38. July 1, 1971.
TX820.I5 P&W
Airline catering, Commissaries, Equipment, Food delivery, Food purchasing, Food sanitation, Food service workers, School lunch programs, Vending machines.
Abstract: This article discusses the commissary as a carefully engineered unit, tailored to a specific set of circumstances and designed to satisfy specific needs. Featured are Mass Feeding Corp., Elk Grove Village, Illinois, Ruth Richard Food Center, West Covina, California, and the Pan Am commissary in San Francisco.

3655-73
MEASURING AND TERMS--COOKING (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC AND RAYBAR TECHNICAL FILMS, INC.
Kavic House
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 5 min, no captions. [n.d.].
TX652.P7 P&W AV (Vocational Library: food management--preparing to cook series)
Cooking equipment (Small), Cooking techniques, Food preparation, Ingredients, Measurement, Recipes, Vocabulary.
For use in a Technicolor cassette projector.
Abstract: This cassette movie (without sound track) demonstrates techniques for measuring both wet and dry ingredients using various types of equipment (measuring spoons and cups, sifters, spatulas, and knives). Viewers are shown how to prepare level, rounded, and heaping measures, as well as how to use the water-displacement measuring technique. Methods are demonstrated for adding ingredients to a mixture--folding, cutting, stirring, and so on. Emphasis is placed on accurate reading of recipes.

3656-73
QUALITY CONTROL FOR THE FOOD INDUSTRY. 3d ed.
Amihud Kramer, Bernard A Twigg
Westport, Conn., AVI Pub. Co. 2 v. illus. 1973.
TP372.5.K7 P&W
Food analysis, Food industry, Food quality, Food sanitation, Food standards and legislation, Food technology, Food waste measures, Nutrient content determination, Quality control.
First-2d ed published under title: Fundamentals of quality control for the food industry. Includes bibliographies. Contents: v.1. Fundamentals--v.2. Applications.
Abstract: This two-volume work is useful to the food technologist responsible for quality control. Volume One deals with the fundamentals of testing for quality, the recording and reporting of quality control findings, and the application of government and trade standards of food quality. Volume Two contains a series of articles detailing the various ways in which quality control methods can be applied to specific food products: meat; poultry and eggs; dairy products; fruits and vegetables; citrus products; cereals and grain products; fats and oils; and spices. Three separate chapters discuss applied methods of sanitation, water and waste control, and methods of nutrient analysis.

3657-73
BAKING WITH MICROWAVE ENERGY.
K Lorenz, E Charman, W Dilsaver
Food Technol 27 (12): 28-30,32,34,36. Dec 1973.
389.8 F7398
Baking, Breads, Microwave cooking.
Abstract: This study shows that microwave baking of relatively dark breads which require very little, if any, additional heating in a convection oven and microwave processing of brown-and-serve rools which are not supposed to show any crust color after pre-baking are feasible, using specially designed Plexiglas pans.

3658-73
MAKING THE MOST OF AVOCADOS THIS SUMMER.
Indus & Welfare Catering 4 (9): 13. July 1973.
TX946.5.I5 P&W
Food preparation, Food storage, Fruits, Purchasing, Recipes, Tropical fruits.
Abstract: The avocado, a favorite summer food, can be profitably added to food and catering service menus. This article provides tips for buying and preparing avocados and tells how to obtain free catering recipes.

3659-73
UPDATING A CENTURIES-OLD COOKING TECHNIQUE.
Anne Manno
Forecast Home Econ 19 (1): f124-f126,f230-f231. Sept 1973.
321.8 H752
Cooking techniques, Food preparation, Food wrappings, Oven cookery, Recipes.
Abstract: This article describes various ways to cook food by first wrapping it in a transparent oven bag or wrap. Recipes featuring this cooking technique are also provided.

3660-73
WHAT'S ON THE MENU? (MOTION PICTURE).
Market Forge
Boston, Beacon Features 1 reel, 16mm, sd, col, 26 min. [n.d.].
TX945.M48 P&W AV
Commercial food service, Cooking equipment (Large), Cooking methods, Facility requirements, Food preparation, quantity, Institutional feeding, Kitchens, School food service.
Abstract: Good food service operations have varied menus and high preparation and service standards. These characteristics are possible only with talented and conscientious personnel who use high-grade, dependable cooking equipment. This motion picture shows test kitchen demonstrations of a brand of commercial cooking equipment used for quantity food preparation. Steam cookers, microwave and convection ovens, deep-fat fryers, steam kettles, tilting skillets, and pressure cookers are all shown in actual use. Dialogue emphasis is on speed of cooking, convenience and ease of use, adaptability of equipment, and preservation of food texture, flavor, and nutrients.

3661-73
MASS CONVERSIONS.
Am Metric J 1 (2): 52-54. Nov 1973.
QC91.A1A4 P&W
Conversion factors, Measurement, Metric system, Secondary education, Weight.
Abstract: These tables which convert pounds and ounces to kilograms, and cubic inches, fluid ounces and gallons to cubic decimeters or liters should be useful in classrooms and laboratories for science and home economics courses at secondary and introductory college levels. Both pupils and teachers will find them helpful.

3662-73
MASS MEASUREMENT.
Am Metric J 1 (2): 50-51. Nov 1973.
QC91.A1A4 P&W
Conversion factors, Measurement, Metric system, Secondary education, Weight.
Abstract: High school students in science and home economics, and their teachers, will find these tables of conversion of ounces to milligrams of grams useful. The article also includes a description of the standard of mass, the kilogram, and a discussion of the concept of force.

3663-73
STONE SOUP (AUDIOTAPE).
Ann McGovern
New York, Scholastic Book Services 1 audiocassette, 12 min. 1970.

3664-73
TX757.S7 F&N AV
Childrens stories, Preschool children (2-5 years), School children (6-11 years), Soups.
With accompanying illustrated children's storybook.
Abstract: Here is a delightful children's story about a hungry young man who persuades a little old lady that he can make soup from a stone. He pops the stone in a pot of boiling water. By degrees, he dupes the little old lady into adding onions, carrots, barley, butter, salt and pepper, chicken, and beef bones to improve the soup's flavor. The little old lady brings out her best dishes, and the two of them eat the soup, which the little old lady is convinced was made from a stone.

3664-73
FOOD FUNDAMENTALS.
Margaret McWilliams
New York, Wiley 379 p. illus. [1966].
TX354.M32 F&N
Cooking methods, Food preparation, Meal planning, Nutrients, Sanitation, Textbooks.
Includes bibliographies.
Abstract: This book is designed for use as a college-level text in beginning food preparation courses. The contents are divided into three sections: (1) food preparation--covering the methods for working with and cooking foods of all types; (2) food science--covering the properties of carbohydrates, fats, and proteins; and (3) food management--covering the principles of sanitation and meal planning. Appendices include an equivalency table for metric and avoirdupois units, instructions on the use of electronic ovens, and a glossary of food terms.

3665-73
THE UTILISATION OF THE COOK-FREEZE CATERING SYSTEM FOR SCHOOL MEALS; A REPORT OF AN EXPERIMENT CONDUCTED IN THE CITY OF LEEDS.
Janice Millross
Leeds, Eng., University of Leeds 216 p. 1973.
TX829.M5 F&N
Food preparation and distribution systems, Food technology, Frozen foods, Great Britain, Prepared foods, Program evaluation, Program planning, Research, School food service.
Extract: The cook-freeze process involves the centralised production of pre-cooked frozen food followed by its distribution and reheating at the point of service. The advantages which accrue from the use of the catering system arise mainly as a result of the divorce of food production from food consumption both in terms of time and of place. From the results of the research project conducted by the University of Leeds, it appears that cook-freeze catering systems can be operated by local authorities to provide palatable and nutritious meals for schoolchildren. If the system is adequately planned and efficiently operated overall costs are unlikely to be higher and, depending on the scale of production, may well be lower than those existing in traditional catering systems.

3666-73
PRACTICAL SALAD AND DESSERT ART: A PICTORIAL PRESENTATION OF FOODSERVICE SPECIALTIES.
Charles Mok, Jule Wilkinson
Boston, Mass., Institutions/Volume Feeding Magazine 39 p. illus. 1973.
TX740.M6 F&N
Cooking methods, Cooking techniques, Desserts, Food preparation, quantity, Menu planning, Recipes, Salads.
Abstract: For the food service director who is planning the menu cycle and the cook who is preparing the food, this book is a goldmine of useful information on salads and light desserts. Easy-to-follow recipes are presented with color photographs showing exactly how each completed item should look. The salads are intended to insure eye-appeal, acceptable costs, portion control, and preparation techniques "feasible for employees with lesser skills." employees simply match their production with the appropriate illustration.

3667-73
FOOD SERVICE APPROACHES IN SCHOOLS WITHOUT FULL FACILITIES.
Ruth B Moskowitz
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 90-98. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Engineered foods, Facility requirements, Food preferences, Food preparation and distribution systems, Menu planning, Program evaluation, School children (6-11 years), School lunch programs.
Abstract: The introduction of engineered foods into the menu pattern of an elementary school lunch program will not create any problems for children, teachers, schools, or district school food service personnel. This conclusion was reached after studying children's acceptance scores and plate waste in test schools having no dining or kitchen facilities. Children were fed in their classrooms, and food was delivered to and distributed from basement storage areas. Menu planning was possible using the RDA as a nutrient standard, and food proved to be highly acceptable when planned around foods, such as hamburger, pizza, and frankfurters. There exist several types of food delivery systems that require no kitchen, no food service staff within the school, and no separate lunchroom. Each of these systems are discussed, listing their merits and demerits.

3668-73
MISSION IMPOSSBILE.
Ruth B Moskowitz
Sch Foodserv J 27 (10): 28-33,36-37. Nov./Dec. 1973.
389.8 SCH6
Facility requirements, Food preparation and distribution systems, New Jersey, Parent participation, School food service, School lunch programs, Transportation, Volunteers.
Abstract: By using parent volunteers, prepacked hot lunches, and classroom dining, one New Jersey school district has managed to establish an effective hot lunch program for schools with limited or non-existent dining and kitchen facilities. The district has experimented with a number of food preparation and delivery methods. The advantages and disadvantages of the central kitchen/commissary, the infrared hot sandwich, the hot preplated meals in insulated trays, the cup-can system, the freeze-dried casserole, the hot bulk-pans in insulated pan carriers, the frozen/refrigerated preplated entree with cold-pack section, are all discussed.

3669-73
A COOL HEAD FOR SALADS (MOTION PICTURE).
National Education Media, Inc
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1967.
TX807.C62 F&N AV
Leafy green vegetables, Lettuce, Salads.
With study guide. Also available in film loop cassette (TX807-.C6 f&n av.
Abstract: Explains principles and procedures essencial for preparing green salads. Demonstrates techniques for cleaning, storing and cutting iceberg lettuce. Preparation of a wide range of other lettuces, vegetables, fruits and garnishments are illustrated. Demonstrates importance of proper salad presentation, including color and design; emphasizes imaginative use of garnishments in final preparation of salads.

3670-73
VEGETABLE PREPARATION (MOTION PICTURE).
National Educational Media, Inc
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. [n.d.].
TX801.V43 F&N AV
Cooking methods, Food preparation, Vegetables.
With study guide. Also available in film loop (TX801.v4).
Abstract: The essentials of vegetable preparation showing how to maintain color, taste, texture, and nutrition. Shows proper procedures for boiling and other cooking methods including steaming, sauteeing, deep fat frying. Exposes errors of overcooking, use of excessive water, delays, bad planning, and harmful additives. Detailed sequence shows acceptable ways of preserving or heightening color. Creativity encouraged in sauces presentation. Fresh and frozen vegetables used.

3671-73
FAST SANDWICH MAKING (MOTION PICTURE).
National Educational Media, Inc.
Hollywood, National Educational Media 1 reel, 16mm, sd, col, 10 min. 1970.
TX818.F32 F&N AV
Sandwich-making, Sandwiches.
With study guide. Also available in film loop cassette (TX818-.F3 F&N AV) .
Abstract: Shows importance of planning and how to organize for fast action in cold sandwich production. Stresses time and labor saving approaches and teamwork. Demonstrates, step by step, efficient sandwich-making methods that do not sacrifice quality for quantity. Includes proper techniques of using sandwich-making tools.

3672-73
COOKING WITH YOGURT, CULTURED CREAM AND SOFT CHEESE.
Bee Wilson
New York, Hippocrene Books 195 p. [1973].
TX759.W55 1973
Cookery, Cooking methods, Dairy foods, Food preparation, Yoghurt.
Available from NAL .

3673-73
THINK METRIC: IT'S SIMPLE.
Frances J Parker
Am Vocational J 48 (6): 35-37. Sept 1973.
HF5381.5.V6 F&N
Measurement, Metric system, Physical measurements, Weight.
Abstract: During the next decade, the United States will be converting gradually to the metric system, a simple and logical method of coordinating measurements of length, area, volume, and mass into one decimalized system. For years, metric measurements have been used by ordinary people in Europe and most countries around the world. Conversion to the metric system is being facilitated by the efforts of the Center for Metric Education at Western Michigan University. The Center is developing and disseminating instructional materials on metrication, and offering inservice seminars for teachers.

3674-73
INCREASING PRODUCTIVITY IN FOODSERVICE.
Raymond B Peddersen, Arthur C Avery, Ruth D Richard
Chicago, Institutions/Volume Feeding Magazine 206 p. illus. [1973].
TX911.2.P4 F&N

Automation, Convenience foods, Facilities planning and layout, Food service management, Industrial relations, Motivation, Productivity, Training, Work simplification.
Bibliography: p. [196] - 201.
Abstract: "Productivity in the food service industry is the measure or level of work as indicated by the relative output or value obtained from combining and using available resources in fulfillment of a feeding function." this book brings together the productivity know-how of 5 food service industry leaders in the areas of (1) worker training motivation, and general employee relations; (2) equipment design, selection, arrangement, and use; (3) task planning, work flow, and work simplification; and (4) convenience foods, disposables, and automation. Throughout the text there are comprehensive illustrations, forms, charts, graphs, and guides to clarify the text. Many of the charts and forms could be duplicated for actual use by food service managers in their day-to-day operations.

3675-73
PROBLEMS IN FRYING OCCUR WHEN CARELESS FRYING PROCEDURES ARE FOLLOWED.
Cooking for Profit 42 (274): 50. Oct 1973.
TX901.C6 F&N
Cleaning, Cooking equipment (Large), Cooking methods, Equipment maintenance, Food preparation, quantity, Frying, deep fat, Guides.
Abstract: Here is a handy chart for cooks who want good results from their deep-fat fryers. The chart provides remedies for problems of foaming, gumming, grease-soaked foods, fat smoking, and darkening of the fat.

3676-73
PUFF PASTRY: JUST SHAPE AND BAKE.
Cooking for Profit 42 (276): 16-20. Dec 1973.
TX901.C6 F&N
Baking, Batters and doughs, Cooking techniques, Food preparation, Frozen foods.
Abstract: Puff pastry is the most elegant and also the most difficult of all pastries to make. Frozen food manufacturers now have puff pastry dough available in bulk form. Food preparation amounts to cutting the dough to the desired shapes, inserting fillings if desired, wrapping the dough, and baking. This article describes in words and pictures various puff pastry creations that can be made from frozen pre-packaged dough.

3677-73
READY-PREPARED VS. CONVENTIONALLY PREPARED FOODS.
Mary E Quam, Cleo Fitzsimmons, Ruth L Godfrey
J Am Diet Assoc 50 (3): 196-200. Mar 1967.
389.8 AM34
Convenience foods, Food preparation, Professional education, School food service supervisors.
Abstract: The use of ready-prepared items can reduce the average distance traveled by food preparation employees--in this instance from 45 per cent when fried chicken was served to 62 per cent for beef stew. The authors feel that a layout designed specifically for handling pre-prepared foodscould produce even greater savings in travel distance and labor time. They describe a system of evaluating the usefulness of ready-prepared foods for quantity food systems. For dietitians and food service supervisors.

3678-73
PRODUCTIVITY IN COLLEGE FEEDING IS TO GET THREE MEALS OUT EACH DAY; BUT THERE ARE MANY VARIATIONS IN FEEDING STUDENTS.
Gerald G Ramsey
Proc Soc Adv Food Serv Res 84-86. Apr 1972.
TX943.P7 F&N
Buffets, Cafeterias, College food service, College students, Food preparation and distribution systems.
Abstract: This speaker describes ways to improve college food service facilities and service so as to appeal to the food needs and desires of students and at the same time run an efficient operation.

3679-73
RICE IN FOOD SERVICE (FILMSTRIP).
Rice Council of America
Houston, Tex. 1 filmstrip, 56 fr, si, 35mm, col. [n.d.].
TX558.R5R5 F&N AV
Cooking techniques, Food purchasing, Food selection, Food serving methods, Main dishes, Menu planning, Rice, Side dishes.
With accompanying instructional booklet and a second informational pamphlet entitled, "Rice on the Hotel/Motel Food Service Menu".
Abstract: The filmstrip and its two accompanying booklets are intended to convey to food service personnel the many advantages and uses of rice. Basic advantages of rice include versatility, low cost, good nutritional value, and ease of storage. The various types of rice and their preparation are described. Examples from every part of the food service menu show how rice can be used to add variety to meals and simultaneously create extra sales appeal.

3680-73
ROASTING FILM GETS HOSPITAL'S OK.
Cooking for Profit 42 (272): 40-41. Aug 1973.
TX901.C6 F&N
Cooking techniques, Food preparation, Food wrappings, Roasting.
Abstract: A new baking and roasting technique has been developed in which the meat to be cooked is wrapped in a transparent "oven film" that looks like the heavy-duty plastic bags used for food storage. Use of roasting film permits several types of meat to cook in the same oven at the same time. There is no odor transfer. It is sanitary and saves on pan washing. After roasting, food can be immediately refrigerated without removing the wrap. Cooking time is reduced and meat shrinkage is held to a minimum.

3681-73
CONVENTIONAL AND MICROWAVE HEATING OF BEEF: USE OF PLASTIC WRAP.
Diane Perger Ruyack, Pauline C Paul
Home Econ Res J 1 (2): 98-103. Dec 1972.
TX1.H6
Microwave cooking, Oven cookery, Plastic wrap.
Abstract: The development of plastic wraps that can be used in oven cookery led to a study of the effects of these on cooking losses and other characteristics of beef roasts cooked by microwave and by heat energy. Cooking times were significantly less and cooking losses greater for roasts cooked by microwave than by conventional heating. Use of polyester wrap increased the cooking losses for both heating methods. The change in percent total solids with cooking was greater for roasts cooked conventionally. Shear force was not affected by any of the four cooking methods. Penetrometer readings ranged from highest for uncovered roasts to lowest for covered roasts in the conventional oven. Of taste panel scores, only the scores for external color differed significantly.

3682-73
MORE SANDWICHES PER HOUR? HOW?
Helen Sanstadt
Cooking for Profit 39 (234): 27-31,56. June 1970.
TX901.C6
Food preparation, quantity, Recipes, Sandwich-making, Sandwiches.
Abstract: This article presents information on procedures for the mass production of sandwiches. Ideas and recipes for a number of types of sandwiches are included.

3683-73
THE ABC'S OF PORTIONED MEATS.
Helen Sanstadt
Cooking for Profit 42 (27): 21-25,27. Aug 1973.
TX901.C6 F&N
Food cost, Food preparation, Food processing, Food purchasing, Food service management, Meat, Menu planning, Portion control.
Abstract: Although the cost of meat has skyrocketed, it is still possible for a food service to offer meats and and meat-based meals without raising the menu price drastically. Portion controlled meats make it easier to price the menu because their costs are known, and thus they provide better inventory control. They offer menu flexibility and choice of meats without waste. The more fabricating and freezing a packer or purveyor can do, the greater the opportunity to keep prices on a more even keel, and the less chance for waste and inefficiency. Included with this article is a list of manufacturers that make portion-controlled meats.

3684-73
SHORT ORDER COOKERY (FILM LOOP).
Sherman Oaks, Cal., National Educational Media, Inc. 1 cassette, super 8mm, sd, col, 15 min,. 1973.
TX652.S5 F&N AV
Cooking methods, Cooks, Food preparation, quantity, Food service occupations, Food service workers, Grilling, Productivity, Short-order cooking.
For use in Fairchild cassette projector. Also available in 16mm motion picture film.
Abstract: This movie describes the job of a short-order cook, the equipment he uses, how he handles the equipment, and how he takes care of it. Short-order cooking requires accurate timing, teamwork, and coordination to make sure all items in the same order are finished and ready to serve at the same time. To demonstrate how important timing, teamwork, and cooperation are, a complex table order consisting of a steak sandwich and French fries, bacon and eggs, pancakes, a grilled cheese-and-tomato sandwich, and salads are followed from start to finish.

3685-73
SHORT ORDER COOKERY (MOTION PICTURE).
Sherman Oaks, Cal., National Educational Media, Inc. 1 reel, 16mm, sd, col, 15 min. 1973.
TX652.S5 F&N AV
Cooking methods, Cooks, Food preparation, quantity, Food service occupations, Food service workers, Grilling, Productivity, Short-order cooking.
Film no. 137, print 79.
Abstract: This movie describes the job of a short-order cook, the equipment he uses, how he handles the equipment, and how he takes care of it. Short-order cooking requires accurate timing, teamwork, and coordination to make sure all items in the same order are finished and ready to serve at the same time. To demonstrate how important timing, teamwork, and cooperation are, a complex table order consisting of a steak sandwich and French fries, bacon and eggs, pancakes, a grilled cheese-and-tomato sandwich, and salads are followed from start to finish.

3686-73
SIMMERING AND POACHING (MOTION PICTURE).
Sherman Oaks, Cal., National Educational Media, Inc. 1 reel, 16mm, sd, col, 15 min. 1973.
TX685.S5 F&N AV
Cooking methods, Cooking techniques, Cooks, Food preparation, quantity, Food service workers, Poaching, Simmering, Steaming.
Film no. 136, print 28.
Abstract: A simmer is a slow boil with bubbles only occasionally coming to the surface. Poaching is similar to simmering, except that less liquid and a flatter pan is used. In poaching, only enough liquid is poured in to just cover the items being cooked; while in simmering, items are immersed in the bottom of a deep pot filled almost to the brim with liquid. Poaching is best for delicate food items such as fish, shellfish, eggs, and the like. This movie demonstrates the basic techniques of poaching and simmering.

3687-73
SAN FRANCISCO: A CELEBRATION OF EXCELLENCE.
Bruce Smith
Food Serv 35 (6): 25-30,32,36. June 1973.
389.2538 F732
Commercial food service, Convenience foods, Food service industry, Hotels, Innovation, Merchandising, Restaurants, San Francisco.
Abstract: San Francisco has long been noted for its style and excellence of cuisine. San Francisco's food service industry has always been a leader in merchandising, food preparation, and table service. This article presents some recent San Francisco innovations in the use of convenience foods.

3688-73
FRUITS & MEATS: A VERY CIVILIZED COMBINATION.
Nancy Snider
Instit/vol Feeding 71 (7): 105-108,110,114,116. Oct 1, 1973.
TX820.I5 F&N
Fruits, Meat, Menu planning, Recipes.
Abstract: This article discusses a variety of meat and fruit combinations for added menu interest. Included are a listing of 76 winning combinations and nine recipes.

3689-73
MAKE THAT QUARTER-POUNDER A 0.11325 KILOGRAMMER.
James Snyder
Fast Food 72 (5): 44,48,52. May 1973.
389.2538 F82
Food industry, Food service industry, Measurement, Metric system, United States.
Abstract: This article discusses the proposed conversion of the U.S. To the metric system, and notes the kinds of impact this change could have on the food and foodservice industries.

3690-73
THE PROFESSIONAL CHEF'S ART OF GARDE MANGER.
Frederic H Sonnenschmidt, Jean Nicolas
Boston, Institutions/Volume Feeding Magazine 208 p. illus. [c1973].
TX820.S64 F&N
Buffets, Cookery, Cooking methods, Food decoration, Food preparation, quantity, Garde manger, Gourmet cooking, Recipes.
Abstract: Grade manger is the art of food decoration and buffet work--a combination of gourmet cookery in an artistic display. Intended for the professional chef, this book gives recipes and step-by-step directions for such buffet delicacies as chaud froid, foie gras, truffles, forcemeat, terrine, mousse, and marinades, plus instructions on cold food presentation, non-edible displays, food decoration, cold sauces, salads, cheeses, and low-calorie buffets.

3691-73
SHAPING UP THE MANUAL.
Marvin Spritzler
What's New Home Econ 25 (8): 63. Aug 1971.
HF5483.V4
Attitudes, Cafeterias, Cycle menu, Food preparation, Food service workers, Interior design, Menu planning.
Abstract: This article discusses methods for making the manual food lines more appealing. Topics include length of the menu cycle, dressing up basic items in various ways, making the food look appetizing, keeping hot foods hot, dressing up the serving line, and staffing the serving line with people who enjoy their work.

3692-73
TAKE A NEW LOOK AT CHICKEN.
Vend 25 (4): 32-33. Apr 1971.
HF5483.V4 F&N
Chicken, Cooking techniques, Food preparation, Food storage, Poultry.
Abstract: This article discusses the buying, storage and preparation of chicken. An "operators guide to chicken items" is included.

3693-73
TRUCK AND ROUTING OPTION (A MODEL BASED ON THE DISTRIBUTION OF DONATED COMMODITIES).
Daymon Thatch
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 99-108. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Computer applications, Donated foods, Food delivery systems, Food preparation and distribution systems, New Jersey, School lunch programs, Transportation.
Abstract: Without adequate food transport to schools, the value of any child nutrition program is greatly reduced. Using a computer, a general transportation model has been devised to solve a wide range of school food distribution problems. The model was designed to (1) find the least-cost delivery/routing system between elementary school districts and distribution warehouses in New Jersey; (2) determine an optimum location for one, two, or several distribution points throughout the state; and (3) evaluate cost possibilities of transportation options--whether to hire carriers, set up a trucking firm within the school system, or use a leasing operation. The model is specifically designed to deliver a percentage of the RDA to school districts within the state. The 515 New Jersey districts require 109 truck routes and about 3,055,000 lbs. of food delivered monthly. The food delivery system, by using the devised route minimization plan, could be accomplished with 5 trucks working 8 hours a day 20 days a month. Warehouses in New Jersey are not now optimally located.

3694-73
THE TYPE A SPICE CHART.
Vend 25 (1): 57. Jan 1971.
HF5483.V4 F&N
Seasonings, Type A lunch.
Abstract: This spice chart was developed by the American Spices Trade Association for use with Type A lunches.

3695-73
GLAMORIZING VEGETABLES (SLIDES).
U.S., Agricultural Marketing Service
Washington, U.S.D.A. 24 slides, 2"x 2", color. [n.d.].
TX801.G55 F&N AV
Food preparation, Vegetables.
Kit includes: 24 slides and narration.
Abstract: These slides were made to encourage children to eat vegetables and like them. Nature has endowed fresh vegetables with glowing color, built in beauty as well as nutritional value. The appearance of vegetables on the plate often determines the acceptability of a lunch. Vegetables that look good and taste good require tender care. Therefore, these slides have been prepared to encourage some imagination in the preparation and serving of vegetables.

3696-73
PORK IN FAMILY MEALS; A GUIDE FOR CONSUMERS.
U.S.,IAgricultural Research Service, Human Nutrition Research Division
[Washington, GPO] 28 p. illus. [1969].
TX749.U5 F&N (U.S. Dept. of Agriculture. Home and garden bulletin no. 160)
Consumer education, Cooking methods, Meal planning, Meat, Pork, Purchasing, Recipes.
Abstract: This bulletin is intended to help the consumer identify fresh and cured pork cuts in retail markets. It gives tips on how to select good-quality pork, how to estimate the quantity to buy, and how to store pork properly. Directions and timetables for cooking pork and a selection of recipes featuring pork are also included.

3697-73
ENGLISH-METRIC CONVERSION CALCULATOR.
Union Carbide Corporation, Educational Aids Department
Wheaton, Ill., American Slide-Chart Corp. 2 sided cardboard sliding converter, 4" x 10". 1972.
QC94.E5 F&N AV
Calculators, Conversion, Instructional aids, Liquids, Measurement, Metric system, Temperature, Weights.
Liquid, weight, temperature, linear, square and cubic measures.
Abstract: When the metric system becomes adopted in the United States, adults as well as school children will be aided by a device such as this, which converts quarts, pounds, yards and feet to liters, kilograms and meters, and degrees Fahrenheit to Centigrade temperatures, using a sliding scale inserted into a suitably windowed cardboard pocket.

3698-73
VEGETABLE VARIETY: PRESERVED AT THE PEAK OF QUALITY.
Food Serv 35 (8): 34,36,39-41. Aug 1973.
389.2538 F732
Canned foods, Convenience foods, Food preparation, quantity, Food service, Food storage, Frozen foods, Menu planning, Merchandising, Vegetables.
Abstract: Frozen or canned vegetables can be combined in hundreds of ways to produce delicious main courses and side dishes. Here is a merchandising guide that gives a wealth of suggestions about vegetables of all kinds and how they can be attractively prepared and served.

3699-73
BLUEPRINTS FOR RESTAURANT SUCCESS.
George L Wenzel
[Austin, Tex.] 240 p. illus. [1970].
TX945.W4 F&N
Commercial food service, Cooking methods, Food preparation, Menu planning, Productivity, Profit, Recipes.
Extract: The Blueprints for Restaurant Success have only one purpose and that is to provide a busy restaurant manager with every restaurant plan or idea that has been proved successful in building volume or increasing net profit. The Blueprints

take up where the Menu Maker [another book by this author] leaves off. For example, the recipe for sour-dough bread is in the Menu Maker, but a small operator may find that it takes him too long to bake 50 loaves of bread every day. So we prepare a Blueprint showing him how to organize the baking of individual loaves of bread so that he can get a young kitchen helper to bake the 50 loaves in about 2 hours time. We prepare similar Blueprints for all similar important items, so that the manager can get more work done in less time with fewer employees.

Equipment

3700-73
ART SHOWS BRIGHTEN AIR FORCE HOSPITAL DINING.
Cooking for Profit 42 (271): 42. July 1973.
TX901.C6 F&N
Dining rooms, Food service management, Hospital food service, Interior design, Military food service.
Abstract: It is a fact that people enjoy their food more when eating in pleasant, cheerful, or interesting surroundings. This fact has been acted upon by the manager of a U.S. Air Force hospital food service who has turned the hospital dining room into an art exhibition area. Different one-man exhibits of works by local artists are hung once a month, and they add an interesing new decor to the dining room as well as promote a happy relationship between hospital and community.

3701-73
FOODSERVICE EQUIPMENT: YESTERDAY. TODAY. TOMORROW.
Arthur Avery
Food Mgt 8 (9): 38-41, 74,82,88. Sept 1973.
TX943.F6 F&N
Cooking equipment (Large), Cost effectiveness, Equipment, Food service, Food service management, History, Prediction, Productivity, Technology.
Abstract: Food service equipment has benefitted greatly from technological innovation in the past. Labor was cheap and institutional food services could afford to hire a large number of workers to process and prepare the food. Today, labor costs are expensive and too slow operationally to meet customer demands. Machines have largely taken over menial jobs that used to be done by hand, and convenience foods have almost completely replaced the "scratch" method of preparation. Future technology will produce equipment that is more highly automated, more versatile, more sanitary, easier to maintain, and less costly, use of computerized methods will further reduce labor costs and hopefully improve product quality.

3702-73
HOW TO BUY EQUIPMENT...WITHOUT GETTING BURNT.
Jerome Berkman
Food Mgt 8 (9): 56-57,84-85. Sept 1973.
TX943.F6 F&N
Cooking equipment (Large), Equipment, Facilities planning and layout, Facility requirements, Purchasing.
Abstract: It is easy to get so taken in by a good sales pitch that you end up with a large piece of equipment that does not suite your particular food service operation. Food service managers should study their facilities and sales volume asking themselves what they need and what they do not need. They should make a systematic attempt to define the problems of their particular operation, estimate their facility requirements, and then find the equipment that meets their needs at a justifiable cost.

3703-73
CAN A DISHROOM BE A PLEASANT PLACE TO WORK?
Commercial Kitchen & Dining Room 13 (1): 10-12. Spring/Summer 1973.
TX946.C6 F&N
Dishwashers, Dishwashing, Equipment, Facilities planning and layout, Food service management, Hospital food service, Materhandling, Work simplification.
Abstract: By using modern equipment, dishwashing chores can be lightened considerably. Mobile racks eliminate much of the heavy lifting that causes fatigue in food service workers. Two hospitals modernized their dishrooms, using the latest equipment designs and layouts. Both showed high reduction in personnel turnover and large cost savings.

3704-73
COMMON SENSE SPECIFICATIONS PRODUCE QUALITY EQUIPMENT.
Commercial Kitchen & Dining Room 12 (1): 9-11. Spring/Summer 1972.
TX946.C6 F&N
Commercial food service, Design needs, Equipment, Facilities planning and layout, Facility requirements, Food service management, Kitchens, Purchasing.
Abstract: The key to attractive and functional design of kitchens is in selection of standard catalog items. Several types of food service facilities are described, including a bank cafeteria, a college dining room, and a single entree commercial operation. In each, selection of standard equipment is most successful. Replacement parts are duplicated quickly, and operations can be expanded easily.

3705-73
COMPACTION PUTS THE SQUEEZE ON TRASH HANDLING COSTS.
Commercial Kitchen & Dining Room 13 (1): 21-23. Spring/Summer 1973.
TX946.C6 F&N
Cleaning, Compactors, Equipment, Hospital food service, Sanitation, Waste disposal.
Abstract: At Mount Sinai Hospital in New York City, two horizontal ram compactors are used in helping dispose of 200 cubic yards of trash a day. The hospital staff estimates savings of over $50,000 per year through use of the compactors. The equipment reduces the volume of the trash to about one fifth of its original size. Since there is no loose trash, incineration is not required and the disposal area is much cleaner.

3706-73
CLEANING AND ASSEMBLING THE TAYLOR SHAKE FREEZER (FILMSTRIP/CASSETTE TAPE).
Continental Film Production Corporation
Chattanooga, Tenn., Continental Film Productions Corp. 1 filmstrip, 78 fr., 35mm, col, cassette tape. [n.d.].
TX656.C55 F&N AV
Equipment, Freezers, Sanitation, Taylor freezer.
Includes cassette tape. For use in DuKane filmstrip projector.
Abstract: This is a training film for food service employees that shows how to clean and assemble the Taylor Shake Freezer.

3707-73
THE MICROWAVE OVEN SAFETY DEBATE.
Robert T De Vore, Albert Van de Brick
FDA Consumer 7 (3): 25-26. Apr 1973.
TX335.F6 F&N
Cooking equipment (Large), Equipment standards, Food and Drug Administration, Food service supervisors, Microwave cooking, Radiation biology, Safety.
Available as a reprint from the GPO .
Abstract: Food service supervisors and housewives alike should find this study of safety of microwave ovens of interest. The report concludes that present equipment emits radiation at a level well below that which could cause bodily harm, providing manufacturer's directions are observed.

3708-73
TEACHING BASIC EQUIPMENT IN JUNIOR HIGH.
Ruth I Dieffenderfer
Forecast Home Econ 19 (2): f76-f77,f90-f91. Oct 1973.
321.8 F752
Appliances, Cooking equipment (Small), Cutlery, Equipment, household, Home economics education, Junior high school students, Teaching techniques, Utensils.
Abstract: Students must have some knowledge of household equipment in order to work efficiently and safely in a home economics class. This article suggests effective and easy ways to acquaint students with the uses, limitations, and proper handling of home cleaning appliances, cooking utensils, cutlery, pots and pans, ovens and ranges, refrigerators and freezers, washers and driers, dishwashers, and also the power sources by which all these operate.

3709-73
DO A BETTER CLEANING JOB AND CONTROL PRODUCT CONSUMPTION.
Commercial Kitchen & Dining Room 12 (1): 12-13. Spring/Summer 1972.
TX946.C6 F&N
Automation, Cleaning equipment, Commercial food service, Detergents, Food service management, Sanitation, Water.
Abstract: Better employee training, more direct supervision, and automatic dispensing systems result savings in cleaning product cost. Operating charts, procedures manuals, and automatic dispensing systems are available, and can control expensive human error. Several appliances that control proportioning of water and cleaning materials are described.

3710-73
THE ECONOMICS OF FOODSERVICE SHELVING.
Cooking for Profit 42 (270): 36,38,40. June 1973.
TX901.C6 F&N
Equipment, Facilities planning and layout, Food storage, Purchasing, Shelving, Space utilization, Storage.
Abstract: There are all kinds of shelving, mobile and stationary, for use in food service establishments, a manager who buys shelving must calculate carefully the needs of his operation and then consider other factors related to shelves, such as (1) durability, (2) space utilization, (3) installation, (4) versatility, (5) personnel use, (6) sanitation, (7) safety and strength, and (8) appearance. All kinds of suggestions are here presented to help the manager pick the size and type of shelving best suited to his food service operation.

3711-73
SUB-SYSTEM 9: CLEAN-UP; EQUIPMENT PROCUREMENT: SUB-SYSTEM CAPABILITY.
Evelyn Evans
Food Serv 35 (10): 14-15,19,58,62,64,66,70. Oct 1973.
389.2538 F732

3712-73

Cleaning equipment, Dishwashers, Dishwashing, Facilities planning and layout, Food service, Systems approach, Warehandling equipment, Waste disposal.
Abstract: This article describes an integrated system of warehandling, warewashing, and waste disposal equipment. It shows how items such as stacking racks, scraping tables, dishwashing machines, dish holding racks, and waste removal equipment can be combined to form an efficient, productive operation.

3712-73
BOOSTING PRODUCTIVITY FRONT OF THE HOUSE; SUB-SYSTEMS 6, 7, 8 (PART 1).
Evelyn Evans
Food Serv 35 (6): 14-15,18,60,62. June 1973.
389.2538 F732
Equipment, Facilities planning and layout, Facility requirements, Food service, Productivity, Systems development.
Abstract: Upgraded efficiency through proper equipment use increases total productivity. This article is the first of a three-part series discussing efficient methods of running the food assembly, holding and serving operations. Special emphasis is placed on the basic requirements of those operations as related to the food service customer.

3713-73
BOOSTING PRODUCTIVITY FRONT OF THE HOUSE--PART 2; SUB-SYSTEM 7: HOLDING.
Evelyn Evans
Food Serv 35 (8): 13,15,18. Aug 1973.
389.2538 F732
Commercial food service, Food preparation, quantity, Food serving methods, Food storage, Ovens, Refrigeration, Serving equipment, Systems approach, Temperature.
Abstract: Food service customers like hot food hot and cold food cold. This requires a means of preparing and then holding food so that it stays at just the right temperature. This article describes a system of holding/serving equipment that will insure proper temperatures for various types of dishes.

3714-73
DESIGN CRITERIA: SCHOOL FOOD SERVICE FACILITIES.
Florida, Dept. of Education
Tallahassee, Fla. 73p. (illus.). [n.d.].
TX945.F5 F&N
Design needs, Dining rooms, Equipment, Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food storage, School food service, Serving equipment.
Abstract: This bulletin is intended as a guide to architects, district superintendents, and food service directors whose responsibility it is to plan food service facilities. It lists all kinds of equipment and building specifications for various types of school food service operations. Beginning with the planning stage, the guide goes on to details about selecting, buying, and installing equipment, and about arranging the dining, serving, food preparation, warewashing, storage, and food service support areas.

3715-73
SMALL WARES.
Florida, Dept. of Education
Tallahassee 27 p. illus. May 1973.
TX656.F5 F&N
Cleaning equipment, Cooking equipment (Small), Cutlery, Equipment, Facility requirements, Purchasing, School food service, Serving equipment, Tableware.
Extract: The purpose of the manual is to provide schools and child care centers with a guide to small wares equipment needed to equip a food service preparation and service area. The manual can be effectively used for (1) selection of small wares for new self-contained food preparation and serving facilities; (2) selection of small wares for satellite or receiving facilities; (3) budgeting for new food service facilities; (4) budgeting for annual replacement of small wares; (5) adequate annual inventory control; and (6) regular purchasing schedules of small wares. This publication combines in one manual materials that can be used in cataloguing, ordering and inventory control. It may also serve as a permanent purchasing record. No attempt has been made to specify any particular brand or manufacturer. This allows the individual purchaser to write his own detailed specifications and assign code numbers.

3716-73
1974 FOODSERVICE EQUIPMENT PRODUCT DIRECTORY.
Foodservice Equipment Dealer Magazine
Chicago, Cahners Pub. Co. 164 p. illus. [1973].
TX912.F6 F&N
Directories, Equipment, Food service, Merchandise information, Purchasing.
Abstract: For the use of those who purchase and specify food service equipment and supplies, this directory contains more than 8,000 product listings of more than 1,000 manufacturers and brand names. Complete addresses are given.

3717-73
EVALUATION OF DISHWASHING SYSTEMS IN FOOD SERVICE ESTABLISHMENTS.
John F Freshwater
[Washington, GPO] 36 p. illus. [1973].
1Ag84Mr NO.1003 (U.S. Dept. of Agriculture. Marketing research report no. 1003)
Cleaning equipment, Cost effectiveness, Dishwashers, Dishwashing, Equipment, Equipment maintenance, Facilities planning and layout, Facility requirements, Purchasing.
Includes bibliographical footnotes.
Abstract: This booklet presents the results of a 1973 Agricultural Research Service study of dishwashing systems used in food service establishments. The data indicates that the average dishwashing system is operating at less than two-thirds of peak efficiency. A model dishwashing system has a potential savings of nearly $21,000 per year and the advantage of increasing dish machine capacity by 15%. Redesign of work tables and the introduction of proper layouts would reduce handling costs and improve efficiency. Innovative equipment (such as collapsible dishracks and special dining room stations for scraping, sorting, and racking dishes as they are removed from tables) should be developed for further efficiency of the dishwashing system.

3718-73
EQUIPPING THE MODERN SCHOOL FOOD SERVICE FACILITY.
Louise A K Frolich
Sch Lunch J 23 (2): 67-70. Feb 1969.
389.8 SCH8
Equipment, Equipment standards, Facilities planning and layout, Facility requirements, Guidelines, Merchandise information, Purchasing, School food service.
Extract: This chart lists suggested equipment for school food service facilities. The list contains only basic equipment and does not endeavor to include the many labor saving items available to the school food service market. Items are listed alphabetically. A brief description indicates the appropriate size of the equipment for specific number of lunches served. Areas where the equipment may be installed, depending again upon the size of the operation, include: receiving, preparation, cook's area, bake area, and salad area. The number and size of each piece of equipment needed will depend upon the number of meals served and maximum utilization of the equipment. On this chart, the breakdown is based on 100, 250, 500, 750, 1000 and 1500 meals served.

3719-73
STANDARDS FOR PUBLIC SCHOOLS OF GEORGIA.
Georgia, Dept of Education
Washington, D.C., Educational Resources Information Center 57 p. 1968.
LB2806.G3 F&N
Facility requirements, Georgia, Maintenance, Public schools, School administration, School food service, Specifications, Standards, Transportation.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$2.95; ERIC Report No. ED 023 280.
Extract: Standards for school maintenance, pupil transportation, and food service are here discussed within the larger scope of standards for Georgia school systems. Eight to ten criteria are listed for each category with either an R, E, or D to designate required, essential, or desirablestandards. A table of minimum plumbing fixture requirements is included.

3720-73
INSURANCE FOR "OVEN FRESHNESS".
Frank W Giampietro
Fast Food 72 (5): 194,198,200,202,204,206. May 1973.
389.2538 F82
Evaluation, Guides, Ovens, Purchasing, Standards.
Abstract: This article presents a check-list of salient points to consider in assessing whether an oven is obsolete. Included is a buyer's guide to ovens.

3721-73
SMALLWARES, SLICERS, FOOD CHOPPERS: PEDESTRIAN-SOUNDING BUT VITALLY IMPORTANT.
Frank W Giampietro
Fast Food 72 (9): 98,102. Sept 1973.
389.2538 F82 F&N
Cooking equipment (Small), Equipment standards, Kitchens, Purchasing.
Abstract: Food service facilities, however large or small, cannot function without smallwares, slicers, and food choppers. This article serves as a guide for food service managers, helping them to make proper selections so that optimum use and greatest value will be obtained from these kitchenwares.

3722-73
THE CASE FOR SPECIALTY OVENS.
Frank W Giampietro
Fast Food 72 (7): 104,106,110,112,114-115,120. July 1973.
389.2538 F82 F&N
Convection ovens, Cooking equipment (Large), Cooking methods, Equipment maintenance, Kitchens, Microwave ovens, Ovens.
Abstract: Microwave and convection ovens, although both prepare foods rapidly, are very different in their basic methods of operation. Both types of oven are described in this article, explaining how each produces heat and how the heat cooks food. Other oven types discussed include quartz ovens and revolving ovens of various sorts. A "shoppers guide" lists oven units available from different manufacturers.

3723-73
IS YOUR KITCHEN OBSOLETE?--TOASTERS AND BUN WARMERS.
Frank W Giampietro
Fast Food 72 (6): 84,86,88,90,93,94,138,. June 1973.

389.2538 F82 F&N
Cooking equipment (Small), Equipment maintenance, Food warmers, Kitchens, Toasters.
Abstract: Bun warmers and toasters are two items of equipment that every food service kitchen depends on day in and day out. If their performance is not effective, kitchen operations become much less efficient. This article provides food service operators with handy tips for the proper use and maintenance of toasters and bun warmers. A separate section lists new types of toasting and warming equipment, detailing the special features and limitations of each type.

3724-73
THE COLD FACTS ABOUT COLD BEVERAGE DISPENSERS.
Frank W Giampietro
Fast Food 72 (10): 112,114,116. Oct 1973.
389.2538 F82 F&N
Beverage dispensers, Beverages, Equipment, Food service, Guides, Purchasing, Refrigeration, Serving equipment.
Abstract: Cold beverage servers fall into different categories, some of which overlap: (1) mechanically refrigerated, (2) ice cooled, (3) postmix (gravity and pressure type), (4) carbonated, (5) noncarbonated, (6) recirculating carbonated water, and (7) beer taps (remote and direct draw). This article describes the characteristics of each piece of equipment and lists manufacturers that supply them.

3725-73
COUNTER-TOP COOKING CAN BE THE BACKBONE OF ANY FOODSERVICE OPERATION.
Frank W Giampietro
Fast Food 72 (11): 94,96. Nov 1973.
389.2538 F82 F&N
Cooking equipment (Large), Food service, Guides, Kitchens, Merchandise information, Purchasing.
Abstract: Counter-top cooking equipment, when properly selected and placed, fills essential food service functions without wasting space. This article describes the essential characteristics of good counter-top equipment--deep fat fryers, griddles, steam cookers, tilting kettles, hot plates, broilers, ovens, and waffle irons--and lists manufacturers who supply such items.

3726-73
GUIDES FOR FOOD SERVICE AND KITCHEN PLANNING IN HOMES FOR THE AGED.
Toronto, Homes for the Aged, Office on Aging Branch 21 p. Apr 1, 1972.
TX361.A3G8 F&N
Cooking equipment (Large), Cooking equipment (Small), Elderly (65 + years), Food service supervisors, Kitchens.
Abstract: This planning guide presents guidelines for the food service administrator in a home for the aged. It is primarily concerned with good use of kitchen space and equipment. Recommendations for best use of frequently used equipment are tabulated.

3727-73
MAKE-UP AIR SYSTEM PRACTICAL FOR BUSY RESTAURANTS.
Margaret M Hoff
Cooking for Profit 39 (231): 44,46,48. Mar 1970.
TX901.C6
Air, Air conditioning, Engineering, Environmental factors, Restaurants, Ventilation.
Abstract: This article discusses an engineered make-up air system to replace air exhausted by ventilation systems and exhaust fans in restaurants.

3728-73
CLEANLINESS--KEY TO OVEN SAFETY.
S M Hopper, W E Gundaker
Vend 24 (19): 43. Dec 1970.
HF5483.V4 F&N
Equipment maintenance, Microwave cooking, Ovens, Safety.
Abstract: This article reviews microwave oven safety and gives suggestions for proper maintenance.

3729-73
HOT WATER, WATER EVERYWHERE.
Commercial Kitchen & Dining Room 12 (3): 18-19. Fall/Winter 1972.
TX946.C6 F&N
Cleaning, Facility requirements, Food service, Merchandise information, Water, Water heaters.
Abstract: With the emphasis on high volume and strict sanitation in food service operations, today's restaurants must have multiple water outlets and maximum water heater recovery capacity to keep hot water available at all outlets at all times. This article describes an efficient hot water producing system in use at a commercial food service.

3730-73
HOW "SAFE IS MICROWAVE ENERGY?".
What's New Home Econ 37 (6): 49-50. Sept 1973.
321.8 W55
Cooking equipment (Large), Energy, Microwave ovens, Ovens, Safety.
Abstract: Many people are still uncertain about the safety of microwave energy--especially its use in cooking. Microwave energy is the same as radar. Its uses range from transmitting signals in space to warming human blood for transfusions. This article explains how radiation energy works, how it heats, why scientists have pronounced microwave energy to be safe, and what the safety regulations are for radiation emission on all consumer products.

3731-73
HOW TO "DEINSTITUTIONALIZE" A SCHOOL CAFETERIA.
Sch Bus Affairs 39 (8): 186-188. Aug 1973.
L11.S3 F&N
Cafeterias, Design needs, Dining rooms, Facilities planning and layout, Furniture, Psychological aspects, School food service, Space utilization.
Abstract: It is an established fact that the atmosphere in which one eats determines to a large extent not only one's eating habits but also one's digestion and absorption of nutrients. This article describes some comfortable, congenial, forward-looking school cafeteria designs produced by SICO Inc. Tables are of varying sizes so students can choose their own dining partners in groups of whatever size they want. The floors are carpeted to cut noise and so eliminate the usual cafeteria pandemonium. Decorating colors and textures are chosen to reduce monotony and relieve school dining areas of the gray-wall syndrome. As one superintendent put it, "You 'feed' animals. Herd them in, shovel in the food, push them out....people ought to be allowed to 'dine,' unhurriedly, in a situation with some personal choice.".

3732-73
HOW TO ASSURE HIGH QUALITY FRIED FOODS.
Cooking for Profit 42 (27): 28-30. Aug 1973.
TX901.C6 F&N
Cooking methods, Fats and oils, Food cost, Food preparation, Food service management, Frozen foods, Frying, deep fat, Menu planning.
Abstract: Fried foods, especially those fried by the deep-fat method, are the most popular with Americans and the most lucrative items on a food service menu. All sorts of foods are available in frozen ready-to-fry form. Good management practices are necessary, however, to insure that the life of the fat will be extended. Included with this article is a list of manufacturers that sell high quality frying compounds.

3733-73
HOW TO CHOOSE THE RIGHT CLEANING BRUSHES.
Cooking for Profit 42 (276): 22-25. Dec 1973.
TX901.C6 F&N
Brushes, Cleaning equipment, Equipment maintenance, Purchasing.
Abstract: When selecting and buying brushes, a manager should consider the many shapes and kinds which will best serve the needs of his operation. Bristle material, shape, and design are important factors in choice. Brushes used in food preparation must be made of materials that can be sterlized.

3734-73
HOW TO CLEAN A FRY KETTLE.
Cooking for Profit 42 (276): 36. Dec 1973.
TX901.C6 F&N
Cleaning, Cooking equipment (Large), Equipment maintenance.
Abstract: Cleaning fry kettles is an important task that should be scheduled at regular intervals and a special employee assigned to the job. Here are step-by-step directions to assure through kettle cleaning.

3735-73
HOW TO GET PERFECT FRIES EVERY TIME!
Cooking for Profit 42 (269): 60,62,66. May 1973.
TX901.C6 F&N
Computer applications, Cooking methods, Cost effectiveness, Fast-food chains, French fried potatoes, Frying, deep fat, Potatoes.
Abstract: Fast-food establishments (most of which are carry-out operations) depend heavily on French fries as a staple menu item. When the fries are not good, customers will not come back. A new deep-fat frying device for insuring well-cooked fries is now on the market. Functioning like a computer, the device senses fat absorption, measures heat, checks doneness, and shuts itself off. In other words, it takes all the guesswork out of frying and can be operated by an unskilled worker.

3736-73
HOW TO SPEED MEAL SELECTIONS.
Food Mgt 8 (5): 69-70. May 1973.
TX943.F6 F&N
Cafeterias, Carousels, serving, Facilities planning and layout, Food service, Food serving methods, Serving equipment.
Abstract: Meal selection and service in a cafeteria line is often a time-consuming process. A solution to the problem, in the form of revolving carousels, has been devised by the Selective Vending Service. The food moves, and the customers no longer wait in line. It takes less than one minute for a customer to approach the carousel, pick up the item he wants, and leave the serving area. Everything is displayed in single portions, the food is fresh and appetizing, and the need for traditional steam tables is eliminated. This speed-up in food service can cut a half hour off the lunch period.

3737-73
HOW TO STRAIN AND FILTER FRYING FATS.
Cooking for Profit 42 (270): 46-47. June 1973.
TX901.C6 F&N
Cooking equipment (Large), Cooking methods, Cooking techniq-

3737-73
ses, Fats and oils, Frying, deep fat.
Abstract: Fat used for frying must be filtered at regular intervals for the fried foods to taste right. Once fat begins to break down, it must be discarded and fresh fat used. That is expensive. Many manufacturers of frying machines offer filtering mechanisms. Some of the newest kettles have automatic filters. Mechanical filtering devices come in a variety of sizes. Choice of equipment depends entirely on the amount of fat that needs to be filtered.

3738-73
THE KITCHEN OF THE FUTURE - NOW!
Food Mgt. 8 (5): 36-42,80. May 1973.
TX943.F6 FSN
Boston, Central Kitchen, Facilities planning and layout, Food preparation and distribution systems, Food service management, Kitchens, School food service.
Abstract: The centralized kitchen is certain to dramatically alter present-day institutional food service. This article describes the operation of a "super kitchen" located in Boston, Massachusetts. It is a 26,000 square foot production, packaging, and distributing facility that cost two-and-a-half million dollars to build and equip. It is designed for immediate output of 40,000 meals per day, and an ultimate output of 200,000 meals per day.

3739-73
REVOLUTION IN EDUCATIONAL FACILITIES REQUIRES INNOVATIONS IN SCHOOL FOOD SERVICE.
Stephen A Kliment
Sch Lunch J 23 (8): 70-76. Sept 1969.
389.8 SCH6
Alabama, Central Kitchen, Design needs, Educational programs, Facilities planning and layout, Facility requirements, Food delivery systems, Food preparation, quantity, School food service.
Abstract: The proposed educational park in Anniston, Alabama, constitutes a whole new approach to education. The park institution is designed and organized around the individual with the philosophy that learning occurs not just in a classroom, but everywhere, even in the school food service. This article describes one of the most flexible and most innovative approaches to school feeding, planned around quick frozen foods dispensed from carts and reconstituted at ovens almost everywhere--even along the streets and pathways of the park complex.

3740-73
A USER'S LOOK AT THE AUDIO-VISUAL WORLD; A-V BUYER'S GUIDE.
Dugan Laird
National Audio-Visual Association
Fairfax, Va., National Audio-Visual Assoc. 38 p. illus. [c1973].
LB1043.L3 FSN
Audiovisual aids, Audiovisual equipment, Guides.
Bibliography: p. 37-38.
Abstract: This booklet is intended for the A-V user. It is intended to teach him what he needs to know about audio-visual equipment...to select the proper medium for his message, to buy the appropriate equipment, and to take proper care of it once he buys it.

3741-73
NEW MODULAR EQUIPMENT PROVES EFFECTIVE FOR NURSING HOME KITCHENS.
Mary Margaret Lane
Nurs Homes 22 (7): 21, 24. July 1973.
RA1451.N8 FSN
Cooking equipment (Large), Food preparation, quantity, School food service supervisors.
Abstract: Quantity cooking equipment which comes in modules or segments that are smaller than built-ins and can be moved about to fit into small or awkward spaces is described in this article. While evaluated for nursing homes, food service supervisors of schools that have limited kitchen space may find these items designed to do several jobs of interest. They include, among others, a tilting skillet that can braise, boil, stew or pan fry, a tilting kettle that comes in a variety of sizes, and a convection oven that can hold 264 hamburgers at once.

3742-73
LIGHTING BREAKTHROUGH CONSERVES ELECTRICAL ENERGY.
Commercial Kitchen & Dining Room 13 (2): 24-25. Summer/Fall 1973.
TX946.C6 FSN
Commercial food service, Dining rooms, Energy crisis, Equipment, Facility requirements, Kitchens, Lighting, Working conditions.
Abstract: New incandescent light bulbs, which use ten per cent less energy than regular bulbs, are described. The light output and life of the new bulbs are the same as the old type. This results in large savings in energy and money. Charts show how lighting costs can be reduced. Three different sizes of the new bulb (54, 90, and 135 watts) are plotted against the number of bulbs used to show actual dollar savings.

3743-73
CLEANING AND MAINTENANCE SLIDE PRESENTATION FOR ALL MARKET FORGE COOKING EQUIPMENT (SLIDES).
Market Forge
Everett, Mass. 60 slides, 2" x 2", col. [n.d.].
TX656.M3 FSN AV
Audiovisual aids, Cooking equipment (Large), Equipment, Equipment maintenance, Facility requirements, Kitchens, Merchandise information.
With booklet describing slide presentation plus a kit of bulletins illustrating operation and maintenance of various pieces of equipment.
Abstract: This set of slides illustrates the proper methods for operating and maintaining cooking and kitchen equipment manufactured by Market Forge.

3744-73
PLANNING FOR EFFICIENCY (FILM LOOP): PRODUCED BY MCGRAW-HILL FILMS, INC. AND RAYBAR TECHNICAL FILMS, INC.
McGraw-Hill Films, inc.
Wellesley, Mass., Kavic House 1 cassette, super 8mm, si, col, 4 min. [n.d.].
TX912.P55 FSN AV (Vocational Library: food management--kitchen management principles series.)
Equipment, Facilities planning and layout, Kitchens, Safety, Work simplification.
For use in a Technicolor cassette projector.
Abstract: This film shows the best ways to make use of kitchen equipment to keep food safe and sanitary and to avoid accidents.

3745-73
NEW SAW BLADE SYSTEM ASSURES PORTION CONTROL.
Commercial Kitchen & Dining Room 13 (2): 10-11. Summer/Fall 1973.
TX946.C6 FSN
Commercial food service, Cutlery, Equipment, Meat cuts, Portion control.
Abstract: The significant reduction in costs which result from use of high-quality power saws are described. Precision blades are a major factor in the saw system. Fresh factory blades assure greater uniformity of portion size and reduce operator fatigue. Bone dust is greatly reduced since the cutting edge is keener.

3746-73
PLANNING AND EQUIPPING THE SCHOOL LUNCHROOM.
New York (State), Education Dept., Division of School Buildings and Grounds
Albany, N.Y. 35 p. illus. 1963.
TX945.5.S35N4 FSN
Cooking equipment (Large), Equipment, School food service.
Office of Education no. ED 036 987; ERIC Clearinghouse no. EF 000 546.
Abstract: This is a pamphlet for the use of architects, school administrators, school lunch directors, and managers which discusses the preparation of plans for new or remodeled buildings and the improvement of existing school lunch facilities. Included are sections on storage areas, kitchen areas, serving areas, dishwashing areas, dining rooms, central kitchens, classroom feeding, minimum equipment requirements for school kitchens, and schematic drawings of school lunchroom kitchens.

3747-73
A GUIDE TO FOOD SERVICE OPERATION PLANNING WITH INFORMATION ON PREPARING AND SUBMITTING PLANS AND SPECIFICATIONS.
Ohio, Dept. of Health
Washington, D.C., Educational Resources Information Center 31 p. 1968.
TX912.O3 FSN
Design needs, Equipment, Facilities planning and layout, Facility requirements, Food service management, Legal problems, Ohio, Specifications.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.65; ERIC Report No. ED 031 053.
Extract: Guidelines are presented for planning a food service operation, which is defined as any place kept or maintained for the purpose of preparing or serving meals or lunches. Brief discussions are presented pertaining to the value of planning and the preparation and use of plans and specifications. Recommendations and specifications pertaining to design, structural, and functional features of the food service operation, such as food storage facilities, cleaning facilities, and lighting are also included. Illustrations supplement the discussions.

3748-73
A BRIEF STUDY OF CAFETERIA FACILITIES AND OPERATIONS, WITH RECOMMENDATIONS FOR IMPLEMENTATION.
James T Okamura
Educational Facilities Laboratories, inc.
Washington, D.C., Educational Resources Information Center 25 p. 1961.
TX912.O4 FSN
Cafeterias, Facility requirements, Food preparation and distribution systems, Food safety, Food service management, Hawaii, Sanitation, School food service, School lunch programs.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.35; ERIC Report No. ED 036 991.
Extract: The facilities and operations of the school lunch program in the public schools of Hawaii are reviewed. Several types of school lunch programs are described, including (1) traditional school lunch programs, (2) kitchen and classroom dining, (3) central and decentralized dining, (4) home school-feeder school system, (5) central kitchen, and (6) the Waiakea plan. Consideration is given to the problem of food poisoning,

the portable electric food cart, and trends in school lunch programs. A list of recommendations is presented along with a suggested modernization program for six Kaliki schools.

3749-73
THE PRESSURE FRYER.
Cooking for Profit 42 (271): 44. July 1973.
TX901.C6 PSN
Cooking equipment (Large), Cooking methods, Frying, deep fat, Pressure cooking.
Abstract: Automatic pressure frying can produce up to 15 pounds of chicken, raw to done, in 7 to 9 minutes. This means greater food production in less time with less space than conventional frying methods. This article describes three makes of automatic pressure fryers.

3750-73
PRODUCTION COSTS: LABOR-SAVING EQUIPMENT VS. NON-MACHINE METHODS.
J Am Diet Assoc 51 (4): 324-331. Oct 1967.
389.8 AM34
Cooking equipment (Small), Cost effectiveness, Food preparation, Man-machine relationships, Operating expenses, Wages. Reprint.
Abstract: This article discusses a study in which the authors compared the costs of operating eight machines with hand methods of food production to determine at what volumes and wage rates machines do and do not have cost advantages. Their study method and the findings for each machine are described in detail.

3751-73
THE PRODUCTIVITY FACTOR IN REFRIGERATION.
Cooking for Profit 39 (232): 52,54,57-58. Apr 1970.
TX901.C6
Equipment, Food service, Productivity, Refrigeration.
Abstract: This article discusses the increase in foodservice productivity which can occur due to the time-saving offered by refrigeration. A number of types of refrigeration units and their usefulness in saving time and space are presented.

3752-73
QUALITY FIRE PROTECTION FOR THE HAUTE MONDE.
Commercial Kitchen & Dining Room 11 (4): 13-15. Winter/Spring 1972.
TX946.C6 PSN
Commercial food service, Equipment, Fire extinction, Food service management, Hotels, Safety.
Abstract: The Hotel Pierre in New York City has installed a new carbon dioxide fire protection system in its kitchens. Nozzles from the system are directed at potential danger areas such as the deep fat fryer. The system is automatic and activates at 325 degrees F. It also controls exhaust fans and dampers, shutting both when fire is detected. A manual switch is supplied which can activate the system before the heat reaches the critical point.

3753-73
RECOMMENDED? NOT RECOMMENDED? AN UPDATE ON MICROWAVE OVENS.
Forecast Home Econ 19 (1): f135,f214,f216. Sept 1973.
321.8 F752
Cooking equipment (Large), Energy, Microwave ovens, Ovens, Safety.
Abstract: A national consumer testing organization tested 15 microwave ovens and designated all 15 as not recommended for safe use in the home. Manufacturers immediately went into print with refutations, describing the safeguards built into their ovens and trying to reassure the public of their complete safety. Strict safety standards must be adhered to in the manufacture of microwave ovens, and for all intents and purposes they are safe for home use. However, owners of microwave ovens should take precautions. They should use and clean the oven only as directed, and all microwave ovens should be checked for leakage.

3754-73
A REVOLUTION IN DISHWASHING.
Commercial Kitchen & Dining Room 12 (2): 6-8. Summer/Fall 1972.
TX946.C6 PSN
Cost effectiveness, Dishwashers, Dishwashing, Equipment, Food service workers, Purchasing, Work flow, Work simplification.
Abstract: Flow patterns and efficient equipment get rid of many of the problems of dishwashing. Any operation takes time and if one can be eliminated, the whole process speeds up. Scraping takes up a great deal of time, but new equipment has wiped away this operation entirely. Breakage is a major cost in dishwashing, averaging about ten per cent of the total cost. Wise selection of equipment can reduce this factor sharply.

3755-73
A "COOKING STREET"--IS IT A POSSIBLE FOOD PREPARATION SYSTEM?
Betty Yonan
J Am Diet Assoc 63 (4): 417-418. Oct 1973.
389.8 AM34
Cooking equipment (Large), Cooking methods, Facilities planning and layout, Facility requirements, Food preparation, quantity, Food service management, Germany, Volume feeding.
Abstract: There seem to be more large volume feeding installations in West Germany than in the United States. Many German food service operations make use of what is called a "cooking street," which consists of a line-up of high-volume cooking equipment offering the advantages of automation and efficient use of personnel. The "street" is part of a complete food system providing a smooth and efficient flow of food from receiving, to pre-preparation, to cooking, to service; and it can be designed to obtain the best spatial relationship between four types of cooking equipment: high volume, continuous, deep-fat fryer; continuous broiler; tunnel steam cooker; and continuous water cooker.

3756-73
DESIGN CONSIDERATIONS IN COMMISSARY PLANNING.
Joseph Ryan
Vend 24 (4): 22-26. Feb 15, 1973.
HF5483.V4 PSN
Design needs, Facilities planning and layout, Food storage, Kitchens.
Abstract: This article discusses the aspects involved in the designing of a commissary. Topics considered include cost/benefit analysis, site considerations, space/functional planning, commissary essentials, basic design considerations, future expansion by modular design, and the central core: the kitchen. Illustrations of several types of commissary design are included.

3757-73
AMERICANA DESIGN: DRAMATIC SETTINGS SPELL SUCCESS.
David Salyers
Instit/vol Feeding 70 (5): 59-62. Mar 1972.
TX820.I5
Interior design, Restaurants, United States.
Abstract: This article focuses upon Americana design and decor in restaurants. Featured are the Nantucket Cove Restaurant, Chicago, the Bayshore Boston Store's Country Store Buffeteria, the Mills Hyatt House, Charleston, S.C., and the Milk Pail Bar and Lounge, Dundee, Illinois.

3758-73
SCHOOLS ADOPT CENTRALIZED FEEDING SYSTEMS.
Commercial Kitchen & Dining Room 12 (3): 20-21. Fall/Winter 1972.
TX946.C6 PSN
Central Kitchen, Equipment, Facilities planning and layout, Facility requirements, Food handling, Food preparation and distribution systems, Food service management, School food service.
Abstract: Centralizing the feeding operation of a school district can cut costs. Equipment must be mobile and carefully selected to perform just the right job without waste of time or space. This article describes the facilities and operation of one such centralized school food service in Illinois.

3759-73
NEW EQUIPMENT AND SYSTEMS IN MASS FEEDING.
Warner Sell
J Am Diet Assoc 63 (4): 413-416. Oct 1973.
389.8 AM34
Automation, Cooking equipment (Large), Dishwashing, Facility requirements, Food preparation, Food storage, Volume feeding.
Abstract: Advances in the technology of mass feeding have been made possible by the design of new, more efficient and reliable preparation, storage, and cleaning equipment. Examples of such efficient machines include automated frying devices, conveyor-type steam pressure cookers, convection ovens, chillers for holding or storing food, and automated dishwashing machines.

3760-73
GET THE MOST OUT OF YOUR STEAMERS.
Nancy Snider
Instit/vol Feeding 73 (6): 82-84. Sept 15, 1973.
TX820.I5 PSN
Commercial food service, Cooking equipment (Large), Cooking methods, Food preparation, Pressure cookers, Steaming.
Abstract: A reliable steamer is a necessity for most commercial food service operations. It should be selected with an eye to value, options, and the use to be made of it. This article provides tips on buying a steamer and the options offered. Tips on steaming techniques are also offered, as well as four convenient charts showing pan size and optimal cooking times for various kinds of food.

3761-73
AMERICANA '73: A PROFITABLE RETURN TO NOSTALGIA.
Nancy Snider
Instit/vol Feeding 70 (5): 39-46. Mar 1972.
TX820.I5
Cookery, American, Interior design, Restaurants, United States.
Abstract: This article discusses restaurants in the U.S. which specialize in Americana decor and foods. Included are the Barn of Barrington in Illinois, the Farmer's Daughter Restaurant, Orland Park, Illinois, the Golden Lamb, Lebanon, Ohio, the Boone Tavern Hotel, Berea, Kentucky, the Samoa Cookhouse, Eureka, California, the Columbia House Restaurant, Columbia, California, Americana "theme meals" at the Texas Instument cafeteriasin North Texas, and Grandma's Receipts in Chicago.

3762-73
SCHOOL LUNCH: SUGGESTED GUIDES FOR SELECTING LARGE EQUIPMENT.
Rev. ed.
South Carolina, Dept. of Education

3763-73

Columbia, S.C. 7 l. May 1963.
TX912.S6 1963 F&N
Cooking equipment (Large), Facilities planning and layout, Facility requirements, Guides, Kitchens, Purchasing, School food service, School lunch programs, South Carolina.
Abstract: School food services must select their equipment on the basis of the number of meals served per day and the type of food preparation system in use. This booklet lists all the large items needed to equip full food service kitchens that will serve up to 300 meals, 300-500 meals, 500-750 meals, or 750-1,000 meals a day. Equipment items are divided into the following categories: (1) ranges; (2) sinks; (3) electric heating; (4) gas heating; (5) refrigeration; (6) tables; (7) kitchen machines (electric food preparation appliances); (8) utility trucks, storage areas, waste removal devices, dining room facilities, safety apparatus, etc.

3763-73
SPACE AGE COMPACTOR KEEPS KITCHENS CLEAN.
Commercial Kitchen & Dining Room 12 (3): 6-8. Fall/Winter 1972.
TX946.C6 F&N
Compactors, Equipment, Food service, Merchandise information, Waste disposal.
Abstract: Compactors, the newest wrinkle in garbage, trash, and general waste removal, are especially handy for food service operations. This article describes a late-model compactor designed for large loads and heavy-duty work. With this machine, up to 75 lbs. of waste/refuse can be compacted into a sturdy box which an employee can carry through the main dining room without disturbing the most fastidious of diners. The compactor also bales paper trash for recycling.

3764-73
HOW TO BUY AND PLACE EQUIPMENT.
Marvin Spritzler
Vend 25 (10): 105-108. Oct 1971.
HF5483.V4 F&N
Commissaries, Equipment, Facilities planning and layout, Food preparation, quantity, Food storage, Ovens, Refrigerators, Space utilization.
Abstract: This article presents a round-up of tips and techniques for organizing a food preparation system to fit volume and space requirements. A diagram of the Hacke commissary, and pointers on selection of equipment are included.

3765-73
COMMISSARY GUIDELINES: THE PROBLEM AREAS.
Marvin Spritzler
Vend 25 (11): 57-60. Nov 1971.
HF5483.V4 F&N
Commissaries, Equipment, Evaluation, Facilities planning and layout, Purchasing, Refrigeration, Space utilization, Work flow.
Abstract: This article discusses ways to avoid some of the major pitfalls in commissary planning. Featured topics include refrigeration requirements, selecting and purchasing of equipment, a work flow system, and space allocation.

3766-73
DESIGNING FOR CONVENIENCE.
Marvin Spritzler
Vend 27 (3): 43-46. Mar 1973.
HF5483.V4 F&N
Commissaries, Convenience foods, Equipment, Facilities planning and layout, Food preparation, Glossaries, Merchandise information.
Abstract: This article discusses the total system commissary and focuses on the considerations which must be made in converting from a premise-prepared to a total convenience food system. A convenience system glossary is included.

3767-73
STANDARDIZED EQUIPMENT HELPS LAUNCH NEW 1900 FT. FLAGSHIP.
Commercial Kitchen & Dining Room 12 (3): 15-17. Fall/Winter 1972.
TX946.C6 F&N
Commercial food service, Custom-made equipment, District of Columbia, Equipment, Facilities planning and layout, Facility requirements, Kitchens, Restaurants.
Abstract: A large restaurant in Washington, D.C., has completely new quarters and facilities. This article describes the planning that went into designing the kitchen, using mostly custom-built equipment.

3768-73
THE SYSTEMS APPROACH TO WAREWASHING.
Commercial Kitchen & Dining Room 13 (1): 6-7. Spring/Summer 1973.
TX946.C6 F&N
Detergents, Dishwashers, Dishwashing, Equipment, Food service management, Food service training, Purchasing, Warehandling.
Abstract: A successful warewashing operation depends on control of many factors. Labor is the most expensive item, so effective and continuous training aimed at producing skilled employees is necessary. Also important is the selection of correct types of equipment such as racks and ware handling equipment, and cleaning products: detergents and rinse additives. Some types of equipment and supplies are described and their features noted.

3769-73
SMALL CANNING FACILITIES; AN OPERATION MANUAL FOR COOPERATIVE PROGRAM USE.
U.S., Agency for International Development
Washington, D.C. 263 p. [n.d.].
TX603.U52 F&N
Canning, Cooking methods, Equipment, Facilities planning and layout, Facility requirements, Food preservation, Food processing, Maintenance, Personnel.
Abstract: This manual described the equipment and materials required to establish small canning facilities. Information on plant layouts is provided, and operation procedures and processing data are presented. Three types of plants or centers are discussed: small facility utilizing elementary utensils, an intermediate size plant utilizing commercial equipment, and a larger plant with centralized steam-generating equipment. Instructions are included for canning specific foods--fruits, vegetables, juices, meat, fish, and poultry. The appendix section contains a glossary of terms and a list of equipment suppliers.

3770-73
IMPROVED METHODS AND EQUIPMENT FOR BONING TURKEYS.
U.S., Agricultural Research Service
Washington, D.C. 10 p. 1973.
TX375.U5 F&N
Boning, Equipment, Evaluation, Food preparation, Food processing, Research, Turkey, Work flow.
Abstract: This report described research that has been done on improving work methods and equipment for boning turkeys in commercial facilities.

3771-73
WE WANT YOU TO KNOW WHAT WE KNOW ABOUT COOKING UTENSILS.
U.S., Food and Drug Administration
Washington, GPO 1 p. 1973.
TX656.U52 F&N
Adults, Consumer education, Cooking equipment (Small).
Abstract: This folder for the consumer discusses safety of cooking utensils made of aluminum, iron, steel, stainless steel, tin, nickel, silver, glass, teflon and plastic. Containers galvanized with zinc should not be used for cooking acidic foods. Only plastic bags designed for cooking should be so used. All the other cooking equipment is safe.

3772-73
ULTIMATE IN DISHROOM ECONOMY.
Commercial Kitchen & Dining Room 12 (4): 20-21. Winter/Spring 1973.
TX946.C6 F&N
College food service, Colorado, Cost effectiveness, Dishwashing, Food service management, Student involvement, Warehandling equipment, Waste disposal.
Abstract: Students at the University of Northern Colorado are cheerfully depositing their soiled trays and dishes into a direct load warehandling system. Some students even scrape their own dishes. Breakage is greatly reduced because of the system, and cash savings are used to improve menus. As a result food waste is greatly lessened.

3773-73
PLANNING THE SCHOOL FOOD SERVICE FACILITIES. Rev. [ed.].
Utah, Board of Education, Division of School Food Service
Salt Lake City 68, [5] l. illus. 1967.
TX945.U8 1967 F&N (School plant planning series)
Design needs, Equipment, Evaluation, Facilities planning and layout, Facility requirements, Guides, Purchasing, School food service, Space utilization.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-\$0.50, HC-\$3.08; ERIC Report No. ED 022 337 bibliography: leaf [73].
Extract: Evaluation of food service equipment, kitchen design, and food service facilities are comprehensively reviewed for those concerned with the planning and equipping of new school lunchrooms or the remodeling of existing facilities. Information is presented in the form of general guides adaptable to specific local situations and needs, and suggestions are provided for location, space utilization, construction features, and equipment. For each food service area, equipment needs are listed for serving a range of 100 to 750 diners per meal. Included is a glossary of engineering and architectural symbols and abbreviations, scaled templates of equipment for food service area layouts, and a bibliography of useful handbooks and materials.

3774-73
THE MICROWAVE OVEN.
Helen J Van Zante
Boston, Houghton Mifflin 198 p. 1973.
TX832.V3 F&N
Cooking equipment (Large), Food service supervisors, Microwave cooking, Recipes.
Abstract: Food service supervisors, and housewives who own one, will find this book on the operation and use of microwave ovens of interest. Among points considered are consumer meal management, reconstituting frozen convenience foods, and microwave ovens in various settings, such as households and institutions. An appendix gives technical character of a variety of manufactured ovens.

3775-73
WAREHOUSING SYSTEMS SPEED SERVICE.
Commercial Kitchen & Dining Room 12 (3): 10-11. Fall/Winter 1972.
TX946.C6 FSN
Design needs, Dishwashing, Facilities planning and layout, Food service, Merchandise information, Systems approach, Tableware, Warehandling, Warehandling equipment.
Abstract: Here are pictured and described pieces of warehandling equipment that, when combined, operate as a total system from the stacking of dirty dishes through washing to rack placement and storage.

3776-73
WAREHOUSING: THE SECOND TIME AROUND.
Commercial Kitchen & Dining Room 12 (3): 22-24. Fall/Winter 1972.
TX946.C6 FSN
Cleaning, Cleaning equipment, Dishwashers, Dishwashing, Food service, Merchandise information, Performance, Sanitation.
Abstract: This article describes a food service dishwashing machine developed to out-perform two conventional food service dishwashing machines. Loading time is cut to a minimum by elimation of the scraping and segregating operations. Dishes are loaded directly onto the racks and excess food falls down to a conveyor table. The remaining "sticky" food is removed by a high-pressure pre-wash.

3777-73
SPECIAL ATMOSPHERE THEMES FOR FOODSERVICE.
Jule Wilkinson
Chicago, Institutions/Volume Feeding Magazine 238 p. illus. [1972].
TX943.W5 FSN
Advertising, Dining rooms, Food service, Interior design, Menu design, Menu planning, Merchandising, Public relations, Recipes.
Bibliography: p. 235-236.
Abstract: People eating out go in search of something new--something they cannot get by eating at home. Creating a theme or atmosphere for a food service establishment helps attract customers. This book tells in detail how food service operators have made effective and successful use of four special themes: Latin American; nautical (seafood); country or farm style; and colonial American. Directions include ideas for interior decoration, menu planning and design, advertising and merchandising, and specific foods and recipes.

Sanitation and Safety

3778-73
SAFETY GUIDE FOR HEALTH CARE INSTITUTIONS.
American Hospital Association
Chicago 238 p. illus. [1972].
RA969.9.A43 FSN
Accident prevention, Health care, Health services, Hospitals, Hygiene, Safety.
Includes bibliographies.
Abstract: Where good safety standards exist in health care institutions, they should be followed and practiced. Where they do not exist, this guidebook is intended to fill the gap. It teaches hospital administrators to recognize and identify hazards in health care facilities. To eliminate those hazards, and to stimulate hospital personnel to improve the safety program.

3779-73
SAFETY--IT'S NOW THE LAW.
Jerome Berkman
Food Mgt 8 (12): 25-26. Dec 1973.
TX943.F6 FSN
Cleaning, Food safety, Food service, Food service occupations, Food service workers, Laws, Safety, Sanitation.
Abstract: Safety in food service is now a legally binding matter. The law reads: "All employee food service facilities and operations shall meet the requirments of the Foodservice Sanitation Ordinance and Code Part V, Foodservice Sanitation Manual USPHS Publication No. 934 (1965)." the article goes on to explain the details of the law.

3780-73
HEALTH AND FOOD.
G G Birch, L F Green, L G Plaskett
New York, John Wiley and Sons 236 p. 1972.
TX345.H4 FSN
Additives and adulterants, Bacteria, Food additives, Food contaminants, Legislation, Pesticides, Professional education, Toxicity.
A Halsted Press book. An industry-university co-operation symposium organized under the auspices of the National College of Food Technology, University of Reading, on March 27-28, 1972.
Abstract: This book presents 16 papers given at an industry-university symposium at the University of Reading. The subject matter deals with the hazards of food--naturally occurring toxins, microbial contamination, noxious food additives and pesticide residues--and with recent technological advances of the food industry. Legislation on food safety, methodology of monitoring food contamination and some papers on the implications of our changing diet patterns are also included.

3781-73
FOOD HYGIENE AND FOOD HAZARDS FOR ALL WHO HANDLE FOOD.
A B Christie, Mary C Christie
London, Faber and Faber 216 p. 1971.
RA601.C46 FSN
Botulism, Food poisoning, Food preservation, Food service workers, Food-induced disorders, Food-related disorders, Foodborne diseases, Hygiene, Sanitation.
Abstract: The first part of this book deals with the various germs that can cause food poisoning, noting how, why, and where infection is likely to occur. The travel of meat from farm to dinner table is described. The second part of the book examines a menu and shows which dishes are safe and which are likely to carry infection. The final section of the book describes hygienic lapses and resultant outbreaks of food poisoning.

3782-73
LIFT WITH YOUR HEAD (FILMSTRIP/CASSETTE TAPE).
Close Productions, Inc.
For Myers Beach, Fla. 1 filmstrip, 72 fr, si, 35mm, col, & cassette tape recording. [n.d.].
T55.3.L5C5 FSN AV
Job training, Physical activity, Safety, Training.
Abstract: This filmstrip illustrates the best way to lift heavy objects or do any kind of manual work--think first; don't injure your back.

3783-73
DISHROOM MAINTENANCE AND CLEANING (FILMSTRIP/CASSETTE TAPE).
Continental Film Production Corporation
Chattanooga, Tenn., Continental Film Productions Corp. 1 filmstrip, 73 Fr., 35mm, col and cassette tape. [n.d.].
RA565.D54 FSN AV
Dishwashing, Hygiene, Sanitation.
Includes cassette tape. For use in DuKane filmstrip projector.
Abstract: This is a training film for food service employees teaching proper techniques for cleaning and maintenance of the dishroom.

3784-73
SANITATION NOW.
John Correll
Ypsilanti, Mich., J. Correll Co. 85 p. illus. [1972].
RA566.C6 FSN
Cleaning, Food contaminants, Food sanitation, Food service training, Food service workers, Foodborne diseases, Hygiene, Laws, Sanitation.
Abstract: This book explains how to design and implement a sanitation program. The first chapter discusses the causes and results of foodborne illness. The second chapter outlines the government's sanitation standards. The third chapter shows how to design a program to meet those standards. Practical procedures and proven examples back up the basic sanitation facts.

3785-73
WHEN THE SANITATION INSPECTOR CALLS.
John D Correll
Fast Food 72 (5): 162,164,166,168,170,172. May 1973.
389.2538 F82
Food service management, Ordinances, Program design, Sanitation, Sanitation inspections, U.S. Public Health Service.
Abstract: This article discusses the U.S. Public Health Service's Foodservice Sanitation Ordinance, anda sample 'inspection report' is included. The author also suggests a way for foodservice managers to begin development of an effective sanitation program.

3786-73
DISHWASHING.
Indus & Welfare Catering 4 (6): 3,5. Apr 1973.
TX946.5.I5 FSN
Cleaning equipment, Cost effectiveness, Detergents, Dishwashing, Equipment maintenance, Food service management, Purchasing, Washing machines.
Abstract: The food service dishwasher is a job of the past. Most establishments have switched to washing machines, because labor for this kind of job is scarce, hard to retain, and expensive. Washing machines are cheaper, more dependable, and provide higher standards of sanitation and general cleanliness. Machine washing is also faster. Manufacturers supply a wide range of dishand glass-washing equipment and detergents. It is up to the food service manager to determine the right equipment for his particular operation.

3787-73
SUB-SYSTEM 10: SANITATION.
Evelyn Evans
Food Serv 35 (11): 15,18,62,64. Nov 1973.
389.2538 F732

3787-73
Cleaning equipment, Facilities planning and layout, Food service management, Hygiene, Purchasing, Sanitation, Systems approach.
Abstract: This article presents a coordinated plan for purchasing, installing, and operating food service sanitation equipment. It is emphasized that all items of equipment should have passed the National Sanitation Foundation's rigid product compliance standards and so bear the NSF seal.

3788-73
SANITATION & SAFETY FOR CHILD FEEDING PROGRAMS. Rev.
Florida, Dept. of Education
Tallahassee, Fla. 34 p. 1972.
TX537.F5 F&N (Florida Dept. Of Education. Bulletin 33-F)
Equipment maintenance, Food handling, Food poisoning, Food storage, Pest control, Safety, Sanitation, School lunch programs, Waste disposal.
Abstract: Within this handbook are compiled all the essential practices necessary to maintaining a clean, safe school food service operation. Detailed instructions are provided for the personal hygiene of school food service workers, for the care and handling of equipment and food, for the cleaning and sanitation of equipment and premises, for disposal of waste and control of pests, and for maintaining the general safety of the kitchen and the serving/eating areas.

3789-73
FOOD POISONING.
Indus & Welfare Catering 5 (11): 8,11,15. Nov 1973.
TX946.5.I5 F&N
Food contaminants, Food handling, Food poisoning, Food service, Food storage, Hygiene, Salmonellosis, Sanitation, Staphylococcal food poisoning.
Abstract: This is the first article of a two-part series on the causes, effects, and cures of food poisoning. In this segment, a local health inspector discusses the various types of food poisoning, how they occur, and what should be done to prevent outbreaks in food service and catering establishments.

3790-73
UNIFORMITY - A MUST FOR EFFECTIVE MICROBIAL CONTROLS.
E M Foster
Food Prod Dev 7 (4): 34,36-37. May 1973.
HD9000.1.F64
Food adulterants, Food contaminants, Food processing, Foodborne diseases, Microorganisms, Quality control, Sanitation.
Abstract: Food microbiology methods are not really adequate for routine quality control purposes. They are slow and costly and require well-trained analysts who have the expertise to interpret the results. The food industry badly needs more reliable, faster, and less costly tests that can be used by both the manufacturer and the regulatory agent. Until such tests are available, food manufacturers should subject their products to rigorous analysis and identify any microbial hazards that might arise. The key is that all tests used be uniform so that results from product to product and company to company are comparable.

3791-73
PESTICIDE RESIDUE LEVELS IN COOKED RICE AND NOODLES.
Kaye Funk, Mary E Zabik, Waldina Smith
Home Econ Res J 1 (1): 44-48. Sept 1972.
TX1.H6
Cooking, Noodles, Pesticide residues, Rice.
Abstract: This study was conducted to determine whether or not fat-soluble chlorinated hydrocarbon pestcide residues were transferred from cooking media to the food cooked. Egg noodles and rice were cooked in chicken broth contaminated with lindane, dieldrin, and DDT compounds. The data showed small amounts of each pesticide were transferred to the noodles and rice during cooking; however, some of each pesticide remained in the broth drained from the cooked noodles. Conversion of DDT to its isomers occurred during cooking, losses of pesticides occurred during cooking, probably because of codistillation, heat destruction, or both.

3792-73
A LOOK AT THE MOST CRUCIAL TOOLS OF SANITATION.
Frank N Giampietro
Fast Food 72 (12): 52,54,56,58. Dec 1973.
389.2538 F82 F&N
Cleaning equipment, Detergents, Dishwashers, Facility requirements, Food service management, Kitchens, Purchasing, Sanitation, Waste disposal.
Abstract: Proper management can control or improve the sanitation and hygienic practices of food service personnel; but unless workers have good, reliable equipment with which to work, sanitation will still fall far short of health standards. This article describes various kinds of sanitation equipment--dishwashing machines, hot water heaters, final rinse boosters, detergents, exhaust systems, preparation and serving units, and waste disposal systems--and tells where and how these can be purchased.

3793-73
HOW TO CUT DISH BREAKAGE IN HALF.
Laurie A Gorton
Cooking for Profit 42 (272): 36-38. Aug 1973.
TX901.C6 F&N
Breakage, Dinnerware, Dishwashing, Equipment maintenance, Food service management, Operating expenses, Serving equipment, Tableware.
Abstract: Analysis of food service operating expenses shows a 1% to 2% cost for dish and glass replacements. Fortunately, breakage and replacement costs respond well to management control. Systematic approaches to both the wash and serving cycles will protect investment made in tableware. Concrete steps to cut dish breakage include: (1) train all employees in the proper handling of dishes; (2) keep up-to-date records of breakage; (3) make the dish machine operators feel important and responsible; (4) select equipment that serves the special needs of your particular operation; (5) train employees carefully in dishwashing procedures; (6) plan a system that entails as little handling of dishes as possible; (7) post charts throughout the dish handling system to encourage care and throughness; and (8) make spot checks of employee dish handling habits.

3794-73
PICA AND LEAD POISONING.
Vincent F Guinee
Nutr Rev 29 (12): 267-269. Dec 1971.
389.8 N953
Lead poisoning, Low income groups, Pica, Preschool children (2-5 years), Professional education, Programs.
Abstract: In low income areas of cities where older housing is still in use lead poisoning affects toddler children who eat lead-containing paints as one aspect of pica (appetite for nonfood items). This article for the professional nutritionist describes a program of the New York City Health Department to detect and help prevent the condition through educational work with the mothers.

3795-73
TOXIC SUBSTANCES NATURALLY PRESENT IN FOOD.
Richard L Hall
Food Prod Dev 4 (5): 66,69-71. Aug/Sept 1970.
HD9000.1.F64
Food adulterants, Foods, Testing, Toxicants.
Abstract: This article discusses the toxicologic examination of foods, via both human experience and animal studies, and gives information on a number of toxic substances which naturally occur in foods.

3796-73
FOOD POISONING AND FOOD HYGIENE. 2d ed.
Betty C Hobbs
London, Edward Arnold Ltd. 252 p. 1968.
TX945.H6 F&N
Bacteriology, Facilities planning and layout, Food poisoning, Food standards and legislation, Foodborne diseases, Hygiene, Sanitation.
Abstract: Intended for the kitchen or food market worker, this book presents facts about food poisoning and its prevention. Beginning with a section on bacteria and how it can contaminate food, the author goes on to describe the spread of infection and resultant outbreaks of food poisoning. A second section deals with prevention of food poisoning in terms of personal hygiene, food storage and preparation, cleaning methods, kitchen design, and so on.

3797-73
SAFETY AND SANITATION IN SCHOOL FOOD SERVICE.
In-Sink-Erator Manufacturing Company
Racine, Wisc. unp. 1968.
RA601.A8
Cleaning, Disease prevention, Dishwashing, Food handling, Hygiene, Personnel management, Safety, Sanitation, School food service.
Abstract: This booklet contains a test for school food service managers. It presents 10 sanitation and safety problems and suggested solutions. The manager must decide whether the suggested solutions are correct or not. Answers and explanations are given on the last 2 pages.

3798-73
INDUSTRIAL CLEANING & HYGIENE.
Indus & Welfare Catering 5 (11): 18,21. Nov 1973.
TX946.5.I5 F&N
Cleaning, Cleaning equipment, Disease prevention, Food safety, Food service industry, Hygiene, Sanitation.
Abstract: This article presents the argument for a planned approach to hygiene and sanitation within the food service industry. A regular cleaning regimen should be established in all factories, food service establishments, and institutions dealing in food for human consumption. The author discusses the newest cleaning aids and the proper use of sanitation equipment.

3799-73
BOTULISM.
D A Kautter, R K Jr Lynt
Nutr Rev 31 (9): 265-271. Sept 1973.
389.8 N953
Bacteria, Botulism, Food poisoning, Food safety, Professional education, Spoilage, Toxins.
Abstract: Botulism is a form of food poisoning that affects the nervous system rather than the digestive tract alone. This article for professional nutritionists describes the organism which causes it, the illness, the toxin, and the distribution of the bacterium in nature. It also discusses procedures to follow to keep food safe from the toxin, and methods which are used commercially to prevent its occurence in foods. Food service personnel should also find the article of interest.

3800-73
FOR A CLEAN RESTAURANT...LOOK THIS CLOSE.
Stephen Kech
Fast Food 72 (12): 45. Dec 1973.
389.2538 F82 F&N
Cleaning, Equipment maintenance, Food and Drug Administration, Insect control, Laws, Rodent control, Safety, Sanitation.
Abstract: Enforcement of sanitation laws is often a matter of subjective judgement on the part of food service managers, workers, and sanitation inspectors. Thus it is up to the manager to make sure that nothing in his restaurant could possibly be construed as unsanitary. Areas often overlooked by managers include ice handling procedures, food temperature in storage and display cases, rodent and insect infestation, and the cleaning of hoods and ducts.

3801-73
PREVENTING LEAD POISONING IN CHILDREN.
Jane S Lin-Fu
Children Today 2 (1): 2-6, 36. Jan/Feb 1973.
HQ781.C45 F&N
Blood analysis, Brain diseases, Children, Environmental factors, Food habits, Safety education.
Abstract: There is still a problem in the U.S. Because of the high incidence of lead poisoning. Although lead based paint is outlawed, in an older home, where the paint and plaster is peeling, and a child might ingest some of the peelings and the problem arises. The author discusses other sources of lead exposure.

3802-73
THE FOOD WE EAT: IS IT SAFE? (AUDIOTAPE).
Manufacturing Chemists Assn.
Washington, DC, Manufacturing Chemists Assn. radiotape 1/4", full track 7 1/2 ips, 11:45 min. Oct 1971.
TX553.A3F6 F&N AV
Adults, Food additives, Toxicants.
Also available on TV film, 16 mm, col., sound, 10:40 min.
Abstract: This tape is a discussion among three experts on the question of food additives and their safety. A case is made for the rational use of food additives. It is useful as a public service announcement as part of a special promotion, such as Nutrition Week, or in reply to a program that has featured a health foods advocate.

3803-73
BUGS BEWARE (FILM LOOP).
Marriott Training Consultants
Washington, Marriott Training Consultants 1 cassette, 35mm, sd, col, 8 min. [n.d.].
TX639.B8 F&N AV
Cleaning, Food handling, Food preparation, Food preservation, Food service management, Food service workers, Food storage, Hygiene, Sanitation.
For use in Mastermatic projector.
Abstract: This Mastermatic film cartride is designed as a training film for food service managers. It teaches how food should be handled to keep it sanitary, how food should be stored to prevent spoilage, and how to keep storage areas clean. The general principles of preparing food for cooking and eating are explained in careful detail.

3804-73
A COMPARATIVE QUALITY SURVEY OF FIVE COMMON MARKET FOODS IN LOW AND HIGH INCOME ECONOMIC AREAS.
James W Messer, James E Leslie, David F Brown
Am J Public Health 63 (12): 1074-1079. Dec 1973.
449.9 AM3J
Bacteria, Food contaminants, Food safety, Food sanitation, Food service supervisors, Socioeconomic status.
Abstract: Because earlier studies indicate a one-grade difference may exist in food quality between lower and higher income markets, several usual foods were obtained from retail stores in two communities for a 3-month period and examined for bacterial content. The level of disease-and illness-producing bacteria was approximately the same in foods from both the low and higher income markets. While the microbes did not exist in enough numbers to cause illness, their presence indicates a potential hazard to all consumers. For food service supervisors and others who supervise food purchasing and handling.

3805-73
SANITATION AND DISHES--ASPECTS OLD AND NEW: PART I.
Samuel J Miller
J Am Diet Assoc 43 (1): 23-33. July 1963.
389.8 AM34
Cooking equipment (Small), Detergents, Dinnerware, Dishwashers, Dishwashing, Sanitation, Water conditioning.
Reprint.
Abstract: This article, divided into two parts, discusses the many aspects of dishwashing. Part i focuses upon the various steps in the dishwashing operation and the types of cooking and serving ware while part ii discusses the types of dishwashing chemicals and the conditioning of dishwashing water.

3806-73
SANITATION IN FOOD HANDLING (FILMSTRIPS/TAPES).
J L Morris
Occupational Health Institute, inc.
Chicago, Occupational Health Institute 3 filmstrips, 67, 74, 73 fr., col, 35mm and reel tapes. [n.d.].
RA642.S3 F&N AV
Audiovisual aids, Food handling, Food service management, Hygiene, Instructional materials, Sanitation, Training.
Set includes 3 filmstrips, 3 audiotapes (7 1/2 ips), 3 pamphlets and a medical director's checklist.
Abstract: This audiovisual training package on sanitation consists of three filmstrips and a tape-recorded sound track. The kit is designed to instruct food service managers on the problems and responsibilities they have for maintaining a sanitary kitchen and eating establishment. Topics covered include (1) the proper handling of food; (2) causes, results, and prevention of food poisoning and foodborne diseases; (3) proper food storage; (4) proper food preparation and cooking methods; (5) proper cleaning, sterilization, and handling of kitchen and dining room equipment; (6) tips on inspection and purchasing of food products; (7) proper waste disposal; (8) proper personal hygiene among food service workers; and (9) tips for seeing that workers adhere to the rules of sanitation and hygiene.

3807-73
OKLAHOMA SCHOOL LUNCH SANITATION & SAFETY: A GUIDE.
Oklahoma, Dept. of Health
Oklahoma City, Okla. 40p. [n.d.].
TX945.05 F&N
Cleaning, Equipment maintenance, Food service management, Hygiene, Oklahoma, Safety, Sanitation, School food service, School lunch programs.
Extract: The principles and directions contained in this manual will serve as a guide in the operation of school feeding programs. The information is excellent for training programs as well as increasing the effectiveness of each person and department. Topics cover all aspects of sanitary food service from personal hygiene to pest control.

3808-73
DYNAMIC SANITATION IN THE FISH AND SEAFOOD INDUSTRY.
Rafael R Pedraja
Food Technol 27 (10): 42,44,72. Oct 1973.
389.8 F7398
Food production, Food sanitation, Sanitation.
Abstract: The author discusses the need for and attainment of a sound sanitation and quality assurance program, emphasizing that the cooperation and understanding of all concerned with food production--from top management to every plant employee--is necessary for the success of a dynamic sanitation program.

3809-73
QUALITY CONTROL? CONSIDER TEMPERATURE SENSORS.
Cooking for Profit 42 (27): 32,35,39. Aug 1973.
TX901.C6 F&N
Cooking methods, Cooking techniques, Meat, Quality control, Temperature, Thermometers (Meat).
Abstract: Because internal temperature control is the key to meat cookery, food service managers should carefully monitor temperatures while food is cooking. Cold foods require temperature checks too, in order to remain fresh and not spoil. Constant temperature surveillance keeps food fresher, cooks food better, and improves food taste, much to the satisfaction of the customer.

3810-73
THIS IS THE WAY WE CLEAN OUR KITCHEN.
Alma Rausch
Cooking for Profit 39 (231): 29-32. Mar 1970.
TX901.C6
Cleaning, Food service, Food service workers, Kitchens, Sanitation, Wisconsin.
Abstract: This article discusses the reasons why an immaculate foodservice kitchen is important, and the ways in which kitchen cleanliness is maintained by the foodservice staff of the First Wisconsin National Bank.

3811-73
STRICTLY PERSONNEL: A PRIMER ON SANITATION.
Wilbert E Scheer
Fast Food 72 (12): 63-65,86,88,92. Dec 1973.
389.2538 F82 F&N
Food contaminants, Food handling, Food serving methods, Food storage, Foodborne diseases, Hygiene, Microbial contaminants, Personnel management, Sanitation.
Abstract: Because of the commonplace nature of food and food preparation equipment, sanitary food handling practices can easily be overlooked. Yet food is one of the most easily contaminated substances, and the effects of contamination and foodborne disease can be wide-ranging indeed. For this reason, strict rules of sanitation should be established in every food service operation. This article suggests precautions and rules to be enforced with regard to dishwashing, food storage, food preparation, food serving, and the personal hygiene of employees.

3812-73
IT'S GOOD FOOD, KEEP IT SAFE (FILMSTRIP).
Evelyn B Spindler
U.S.,nExtension Service
Wheaton, Ill., Double Sixteen Co. 1 filmstrip, 60 fr., col., 14 min. tape cassette. [n.d.].
RA601.I8 F&N AV
Adults, Bacteria, Food spoilage, Foodborne diseases, Salmonellosis, Sanitation, Staphylococcal food poisoning.
With discussion guide folder.

3813-73

Abstract: This filmstrip points out to the viewer the importance of keeping bacteria out of food to avoid illness, and shows through cartoon characters depicting them how staphylococcus and salmonella can invade food and produce disease. Cleanliness and preventive measures are stressed, such as keeping food away from temperatures bacteria like best, cooking thoroughly, refrigerating perishable foods as soon as possible. The film could be viewed to their benefit by high school students, as well as adults, and would be particularly pertinent for all who prepare and serve foods.

3813-73
SYMPOSIUM ON ENVIRONMENTAL QUALITY AND FOOD SUPPLY, 1972, WASHINGTON, DC.
Washington, American Medical Association 1 cassette tape, 90 min. 1973.
RA601.S9 FSN AV
Additives and adulterants, Chemicals, Environmental factors, Food misinformation, Food processing, Food supply, Professional education, Toxicity.
Abstract: This tape presents highlights in their own voices of the points of view of 14 scientists on problems of environmental pollution as related to food production and processing, and of natural and humanly introduced toxicants in foods as they affect man's health. This material should be useful to teachers whose course work is concerned with ecology and food safety.

3814-73
THE MODERN HANDBOOK OF GARBOLOGY. 2d ed.
The Tony Team, Inc.
Minneapolis, Minn. 48 p. (illus.). 1973.
TD801.T6 FSN
Equipment, Food service, Food waste measures, Hospitals, Laws, Recycling, Sanitation, Schools, Waste disposal.
Abstract: Considering the many disposable products sold today and the amount of just plain human waste produced, someone is likely to conclude that "garbage is our most important product." indeed, it is one of our most important problems. This booklet is about the management and disposal of waste--the laws governing it, the equipment available to manage it, and the methods used to get rid of it. Special emphasis is placed on waste removal problems in schools, hospitals, food service establishments, stores, factories, apartments, and office complexes. Suggestions are given for planning an efficient waste removal system, and various types of refuse equipment (manufactured and sold by the producers of this booklet) are recommended.

3815-73
TODAY'S DISHWASHING MACHINE OPERATOR; A SELF-INSTRUCTIONAL TRAINING PROGRAM.
New York, N.Y., Chain Store Publishing Corp. 170 p. 1971.
TX657.D6T6 FSN AV
Cleaning, Detergents, Dishwashers, Dishwashing, Food service workers, Programed instruction, Sanitation, Self instruction, Training.
Student tests and teachers guide included.
Abstract: Training food service workers on the job is a time consuming affair. To help cut down on training time, this programmed course in dishwashing principles and techniques is designed so that trainees can learn the essentials of the job on their own. Questions and answers are presented in a program format developed by B.F. Skinner wherein the student responds to a question on one page and receives immediate feedback (the answer) on the following page. Pre- and post-tests are available for administration so trainees can readily see the progress they have made after taking the course.

3816-73
TRAINING PROGRAMS IN SANITATION: TELLING IT LIKE IT IS.
Fast Food 72 (12): 48-49. Dec 1973.
389.2538 F82 FSN
Educational programs, Educational resources, Food service management, Management development, Management education, Sanitation, Training.
Abstract: In the past, food service training programs in sanitation have too often stressed technical, microbiological information without explaining how this information is related to daily food service operations. The National Institute for the Foodservice Industry, the Ohio State Department of Health, and the New York City Health Department all offer courses in practical sanitation for food service personnel, which lead to certification for graduates. Two other organizations (specifically the International Sanitary Supply Association and the National Restaurant Association) offer materials and instruction on sanitation.

3817-73
KEEPING FOOD SAFE TO EAT; A GUIDE FOR HOMEMAKERS. Rev.
U.S.,Agricultural Research Service, Consumer and Food Economics Institute
Washington, D.C. 12 p. 1971.
RA601.U52 FSN (U.S. Agricultural Research Service. Home and garden bulletin no. 162)
Bacteria, Canning, Food handling, Food preparation, Food safety, Food storage, Freezing, Hygiene, Sanitation.
Abstract: This bulletin contains information for homemakers on how to protect their families from illness caused by harmful bacteria in food. Topics covered include food handling practices, sanitation, personal hygiene, food preparation methods, and food storage.

3818-73
IT'S GOOD FOOD, KEEP IT SAFE--PART III, WATCH THE TEMPERATURE; PART IV, EVERY MINUTE COUNTS (SHOW N TELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr., col, 16mm, and record 33 1/3 rpm. [(.d.].
RA601.I8 PT. 3-4 FSN AV
Audiovisual aids, Bacteria, Cooking methods, Food handling, Food poisoning, Food safety, Food storage, Foodborne diseases, Temperature.
Distributed by Double Sixteen Co., Wheaton, Ill.; for use with General Electric Show 'N Tell phono-viewer.
Abstract: This Show 'N Tell kit presents the last two parts of a four-part series on food safety. Part III illustrates what happens to harmful bacteria in very cold or very hot temperatures. It emphasizes that perishable food must be kept frozen or under refrigeration when not in use. Part IV describes how bacteria multiply at room temperature, and how this increase is related to time.

3819-73
IT'S GOOD FOOD, KEEP IT SAFE--PART I, THE INVADERS; PART II, KEEP IT CLEAN (SHOW 'N TELL).
U.S., Extension Service
Washington, D.C. 2 filmstrip keys, 15 fr, col, 16mm, and phonodisc 33 1/3 rpm. [n.d.].
RA601.I8 PT. 1-2 FSN AV
Audiovisual aids, Bacteria, Cleaning, Cooking methods, Food safety, Food storage, Foodborne diseases, Hygiene, Sanitation.
Distributed by Double Sixteen Co., Wheaton, Ill.; for use with General Electric Show 'N Tell phone-viewer.
Abstract: This Show 'N Tell kit presents the first two parts of a four-part series on food safety, part I discusses bacteria such as staph and salmonella--what they are, where they come from, and how they infect food. Part II discusses food storage and sanitation methods that will keep harmful bacteria from growing and spreading.

3820-73
FOOD SERVICE SANITATION MANUAL.
U.S., Public Health Service
Washington, D.C. 90 p. 1962.
RA601.U5 FSN (Public Health Service. Publication no. 934)
Cleaning, Disease prevention, Facility requirements, Food handling, Food service, Food storage, Hygiene, Legislation, Sanitation.
Abstract: This book is a result of the combined efforts of the USPHS and members of the food service industry to come up with a comprehensive manual on sanitation requirements for food service operations. Besides containing guidelines and specific practices for food service establishments. This manual also includes a recommended model food service sanitation ordinance and code.

3821-73
FROM HAND TO MOUTH. Rev. [ed.].
U.S., Public Health Service
Washington, U.S. Gov't. Print. Off. 48 p. illus. 1966.
RA601.U53 1961 FSN (U.S. Public Health Service, Publication 281 rev.)
Commercial food service, Food poisoning, Foodborne diseases, Pest control, Storage.
Reprint of the 1961 ed.
Abstract: The story of food, flies, fingers and such--a brief account of the things you can and must do to prevent the spread of disease. It tells you about the serving of clean food, which is reclly a matter of good business.

3822-73
GALLEY SANITATION (MOTION PICTURE); U.S. ARMY. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S. Army
Washington, National Audiovisual Center 1 reel, 16mm, sd, b&w, 17 min. 1948.
RA642.G3 FSN AV (Stowaway. Part II)
Disease prevention, Food service training, Foodborne diseases, Sanitation.
Abstract: This film for food service personnel is on two reels. Part I deals with disease and its spread due to poor standards of personal hygiene. This reel, Part Ii, continues the same subject by describing methods and procedures to keep food service establishments sanitary and thus prevent the spread of disease. The sanitary measures shown in the film are applicable to all types of food service organizations.

3823-73
DISEASE AND PERSONAL HYGIENE (MOTION PICTURE); U.S. ARMY. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S. Army
Washington, National Audiovisual Center 1 reel, 16mm, sd, b&w, 17 min. 1948.
RA642.D5 FSN AV (Stowaway. Part I)
Disease prevention, Food service training, Foodborne diseases, Hygiene, Sanitation.
Abstract: This film for food service personnel is on two reels. Part I deals with disease and personal hygiene. People are usually unaware of the ease which disease germs can spread, especially under conditions in which employees maintain poor standards of personal cleanliness and hygenic practice. The film elucidates some of the obvious and obscure ways in which disease is spread by food-handling personnel.

3824-73
AN OUTBREAK OF SALMONELLA INFECTION (MOTION PICTURE): DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER.
U.S.,Public Health Service
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 14 min. 1954.
RC143.C9 F&N AV
Food poisoning, Foodborne diseases, Salmonellosis.
Abstract: Presents a simulated typical outbreak of food-borne illness caused by organisms of the Salmonella group. Discusses source and means of contamination, factors contributing to the survival and transfer of the organism, important conditions of environment and general food handling practices, as well as the effects of the outbreak.

3825-73
STAPHYLOCOCCUS AUREUS S-6: GROWTH AND ENTEROTOXIN PRODUCTION IN PAPAIN-TREATED BEEF AND HAM AND HAM GRAVY.
Sharon Zipperer Venn, Margy Woodburn, Toshiko Morita
Home Econ Res J 1 (3): 162-172. Mar 1973.
TX1.H6
Beef, Food preparation, Foodborne diseases, Gravies, Ham, Laboratory techniques, Staphylococcal food poisoning, Tenderizers.
Abstract: Changes in food preparation techniques may alter a food's potential as a cause of illness. The use of enzyme tenderizers may cause more rapid synthesis of staphylococcal enterotoxins. Hams, beef roasts, and beef gravies both treated and untreated with papain (a tenderizer preparation) were compared under laboratory conditions. The results show that enterotoxins were detectable after five hours on treated cooked meat, but not detectable on raw or untreated meat until after 24 hours. Gravies made from the treated beef drippings also showed rapid stimulation of enterotoxin growth. Implications are that any of the positive samples detected as early as five hours (as well as those which had enterotoxin concentrations below detectable limits) are capable of causing illness.

3826-73
CONFERENCE ON SANITATION AND FOOD SAFETY: PROCEEDINGS SANITATION AND FOOD SAFETY CONFERENCE AUGUST 21, 22, AND 23, 1973.
Virginia Polytechnic Institute, Extension Division, Food Science and Technology Department
Blacksburg, Va. 75 p. [n.d.].
TX511.V5 1973 F&N
Cleaning, Conferences, Food safety, Food storage, Foodborne diseases, Hygiene, Pest control, Sanitation, School food service.
Abstract: In 1973, a conference on food safety and sanitation was held at Virginia Polytechnic Institute. Proceedings put special stress on practical matters of sanitation rather than theoretical discussion. Topics covered the role of school cafeteria managers and health department officials; investigation and reporting of foodborne illness; the use of cleaning compounds, sanitizers, dishwashing apparatus, food storage facilities, and pest control devices.

3827-73
FOOD SAFETY IN 1973.
Virgil O Wodicka
Food Prod Dev 7 (6): 48,50-52. July-August 1973.
HD9000.1.F64
Food additives, Food poisoning, Food preparation and distribution systems, Food sanitation, Foodborne diseases, Labeling, Laws.
Abstract: Worldwide unease with science and technology has led to a general distrust of industry, and in particular, of the food processing industry. People need proof and assurance that modern food processing is free from hazard and that food products themselves are healthful and nutritious. This article discusses various real and imagined hazards connected with the processing of food and suggests various ways for the food industry to reduce them and regain the public's trust.

3828-73
HEALTH HAZARDS OF THE HUMAN ENVIRONMENT.
World Health Organization
Geneva, World Health Organization 388 p. 1972.
QP82.H4 F&N
Basic health facts, Chemical contaminants, Environmental factors, Food spoilage, Pollution, Professional education, Radiation disorders.
Abstract: This book is an extensive survey of the complex inter-relationships between environmental factors and health, prepared by 100 specialists from 12 countries. Chapters of concern to nutritionists are those on indices of nutritional status and on possible food contaminants. Food preparation supervisors should be aware of the information in the latter chapter.

3829-73
SAFE USE OF PESTICIDES; TWENTIETH REPORT OF THE COMMITTEE.
World Health Organization, WHO Expert Committee On Insecticides
Geneva, World Health Organization 54 p., illus., table. 1973.
SB951.W6 F&N (World Health Organization. Technical report series no. 513)
Chemicals, Environmental factors, Food safety, Pest control, Professional education, Public health, Toxicants, United Nations.
Abstract: This report reflects the increasing concern of the World Health Organization with safe use of pesticides in agriculture to control insects, molluscs and rodents. Various chemicals under test, and their effects, are described, as are treatment for and protection against poisoning.

3830-73
12 SENSIBLE SOLUTIONS TO DISHWASHING DILEMMAS.
Cooking for Profit 39 (231): 38-40,42. Mar 1970.
TX901.C6
Automation, Cleaning, Costs, Dinnerware, Dishwashers, Dishwashing, Morale, Sanitation.
Abstract: This article discusses twelve solutions to various dishwashing problems. These solutions cover 8 major areas: getting the dishes really clean, the high cost of labor, dish breakage, and who wants to work in the dishroom.

Food Technology

3831-73
FOOD ADDITIVES: SOME ECONOMIC CONSIDERATIONS.
John F Angeline, Gregory P Leonardos
Food Technol 27 (4): 40,42,46,48,50. Apr 1973.
389.8 F7398
Economic influences, Food additives, Food preservation, Shelf life.
Abstract: Food additives are basically used for sound technical and economic reasons; additives help extend or improve shelf life as well as preserving many difficult-to-preserve foods. The authors discuss the estimated costs of removing additives from bread, margarine, specialty meats, and processed cheese. The impact on the consumer would be a nearly $2 billion rise in net costs a year. And, the convenience factor (long storage life, etc.) imparted to many foods by virtue of additives, would be lost.

3832-73
BAKER'S YEAST--WORLD'S OLDEST FOOD--IS NEWEST SOURCE OF PROTEIN AND OTHER INGREDIENTS.
Food Prod Dev 7 (6): 17-18,20. July-August 1973.
HD9000.1.F64
Chemical composition, Fabricated foods, Ingredients, Innovation, New products, Nutrient sources, Proteins, Yeast.
Abstract: A significant new ingredient development could change the entire spectrum of fabricated food and beverage products and how they are formulated. Researchers have taken apart baker's yeast and assembled the fractions into three classes--baker's yeast protein, baker's yeast glycan, and baker's yeast extract. Each of these contributes unique properties to different foods; but combined, they may provide very desirable attributes for new products. The article presents chemical analyses of the three fractions and describes their apparent applications.

3833-73
THE SCIENCE OF FOOD PRESERVATION.
Ball Corporation
Muncie, Ind. [8] p. [n.d.].
TX601.B3 F&N
Bacteria, Enzymes, Food preservation, Food processing, Food storage, Microorganisms, Molds, Temperature.
Abstract: In simplified form with cartoon drawings. This booklet explains how food spoils and what processes must be followed in canning to insure that food is well preserved and stored.

3834-73
NEW FOODS IN CHILD NUTRITION PROGRAMS: FNS "NEW FOOD" NOTICES.
Kermit Bird
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 41-45. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Convenience foods, Cup-can, Engineered foods, Food technology, New foods, Processed foods, School lunch programs, Type A lunch.
Abstract: It is easier for companies to develop new food products than it is to get these new foods into the school food service system. Food habits are one of the hardest behavior patterns to change. The author here discusses a variety of new foods, describing their characteristics and explaining how they can fit into school food service programs.

3835-73
FURTHER PRODUCT APPLICATIONS FOR TEXTURED VEGETABLE PROTEINS.
Gary T Blair
Food Prod Dev 7 (10): 60,62. Dec 1973.
HD9000.1.F64
Food technology, New foods, Product development, Protein foods, Proteins, Textured vegetable proteins.
Abstract: This article discusses some of the unique advantages textured vegetable products afford and what they can contribute when applied to new products, product improvements, and

line extensions.

3836-73

SYMPOSIUM ON NEW FOOD PROCESSING TECHNOLOGY; PROCEEDINGS OF A SYMPOSIUM ON NEWER FOOD PROCESSING TECHNOLOGY (SAFETY AND QUALITY ASSURANCE), AUGUST 14-16, 1972.
American Medical Association,Council on Foods and Nutrition
James L Breeling, Margarita Nagy
St. Charles, Ill. 269 p. 1973.
TP370.A4 1972 F&N
Chemistry, Food preservation, Food processing, Food safety, Food technology, Imitation foods, Quality control, Sanitation, Symposia.

Abstract: Sponsored by the AMA, this symposium presents papers dealing with quality control of processed foods. Maintaining high quality requires constant vigilance throughout the food production cycle. This includes attention to packing and preservation methods, sanitation, merchandising processes, food handling regulations, and chemical and microbiological aspects of foodstuffs and ingredients. The purpose of this symposium was to bring together current knowledge vis-a-vis food safety, to identify areas where improvement in quality control is needed, and to determine what should be done to insure a safe food supply.

3837-73

FOOD PRODUCT PACKAGING AND MARKETING; A CASE FOR INTERPROFESSIONAL ACTION.
Aaron L Brody
Food Technol 26 (9): 38,41-42,44. Sept 1971.
389.8 F7398
Food packaging, Food technology, Marketing.
Based on a Scientific Lecture presented at various Regional Section meetings of the Institute of Food Technologists during 1973.

Abstract: The author takes issue with the concept that packaging is an art, not a science; presents arguments stressing the need for better interaction between food technology and packaging technology; and proposes the incorporation of packaging technology into food technology curricula and the IFT organization.

3838-73

ADDITIVES FOR EYE APPEAL.
G Edward Damon, Wallace F Janssen
FDA Consumer 7 (6): 15-16. July/Aug 1973.
TX335.F6 F&N
Additives and adulterants, Adults, Color in foods, Food and Drug Administration, Food technology.

Abstract: The authors trace the history of addition of artificial coloring agents to foods, and subsequent regulation of these additives. Regulation was intended to keep poisons out of food and prevent deception of the buyer by the added color. Food preparation personnel may wish to learn what colors are accepted in today's foods and how the FDA determines their safety.

3839-73

SUGAR SUBSTITUTES AND ENHANCERS.
Roger Daniels
Park Ridge, N.J., Noyes Data Corp. 275 p. illus. 1973.
TX571.S9D3 (Food technology review no. 5)
Saccharin, Sugar substitutes, Sweeteners, non-nutritive.
Available from NAL .

3840-73

EASY OPEN: TWO YEARS LATER.
Vend 27 (7): 35. July 1973.
HF5483.V4 F&N
Canned foods, Contract feeding, Convenience foods, Industrial food service, Main dishes, School food service, School lunch programs, Type A lunch, Vending firms.

Abstract: As of 1973, the use of individual portion. Easy-open canned entrees in school lunch programs seems to be leveling off, as compared to industrial food service operations where sales of these entrees are rising. School food services tend to use them as a "stop-gap" measure for transition from no lunch program to complete food service using pre-packaged plate meals.

3841-73

CURRENT PRACTICE IN FURTHER PROCESSED EGGS.
Richard E Forsythe
Food Prod Dev 4 (3): 28,30,32,36. May 1970.
HD9000.1.F64
Eggs, Food consumption, Food processing.

Abstract: This article discusses the consumption of eggs and egg products in the U.S, and the washing, breaking and separation, glucose removal, pasteurization, drying and heat treatment necessary in the processing of eggs for their use in prepared products.

3842-73

IMPROVE YOUNG PEOPLE'S DIETS--FORTIFY PUDDINGS EATEN FOR SNACKS AND DESSERTS.
John W Gage
Food Prod Dev 7 (8): 85-86,88. Oct 1973.
HD9000.1.F64
Flavor, Fortification, Lunch, Nutritional labeling, Puddings, Snacks.

Abstract: Recognition of the fact that snacks constitute a large portion of young people's daily food intake leads to the conclusion that pudding fortification can serve to raise the quality of nutrition. Survey results in tabulated form indicate attitudes of the public to vitamin addition and effects on food flavor, at ten per cent of the U.S. Recommended Daily Allowance. Another survey on the daily meal most in need of nutritional improvement showed a strong response in the lunch area, possibly indicating that mothers preparing snack lunches for school children are concerned about nutritional values. A can of fortified pudding could allay these fears. Prominent labeling of nutrient content is suggested and typical labels for canned, single service puddings and dry mix puddings are presented.

3843-73

CONTRACT FOODSERVICE/VENDING.
Jerry G Gardner
[Chicago] Institutions/Volume Feeding Magazine 157 p. [1973].
TX946.5.G3 F&N
Cafeterias, Catering, Commercial food service, Contract feeding, Cost effectiveness, Financial management, Food service management, Industrial food service, Vending machines.

Abstract: Written by an experienced executive of a successful vending and food service company, this book tackles the most prevalent questions asked about in-plant food service, and provides systematic guidelines for the use of plant managers who wish to set up a contract food service operation for their employees. The author's approach is wholly practical. The text is peppered with first-hand examples and specific recommendations on such things as fitting the company-operated cafeteria into the plant's organizational structure; advantages of hiring an outside contractor to handle the plants's food service operation; appropriate selling prices of food vis-a-vis the contractor's profit and loss statement; reducing labor costs; types of available vending services; types of food service contract arrangements; the history and development of the independent food service contract business; and future trends for in-plant vending services.

3844-73

FOOD PRESERVATION BY IRRADIATION: UPDATE.
Harry E Goresline
League Int Food Educ p. 1-3. Dec 1973.
TX341.L4 F&N
Bacteria, Enzymes, Flavor, Food preservation, Food safety, Irradiated foods, Professional education.

Abstract: The limitations and advantages of using irradiation to preserve foods are reviewed for the professional nutritionist in this article. Enzymes naturally present in fresh foods are resistant to irradiation, and off-flavors may result in food subjected to such treatment. Microorganisms can be killed with minimal changes in texture and flavor, and insects may be destroyed without disturbing packaging. Useful applications of this method of food preservation to various kinds of foods are described, and its safety is discussed.

3845-73

WHAT IS THE NITRITE CONTROVERSY?
Richard A Greenberg
What's New Home Econ 37 (7): 24,50. Oct 1973.
321.8 W55
Cured meat, Flavor, Food additives, Food preservation, Food processing, Food safety, Laws, Nitrites.

Abstract: Nitrite in some form has long been used for curing meat. In recent years, the absolute safety of nitrite has been questioned. This article addresses itself to the problem of nitrite use from the viewpoint of the meat processor. As yet there seems to be no safe substitute for nitrite that would provide the flavor of cured meat as well as extended shelf-life. Elimination of nitrite means rapid deterioration of meat and a resulting botulism hazard.

3846-73

TEXTURED FOODS AND ALLIED PRODUCTS.
M Gutchio
Noyes Data Corporation
Park Ridge, N.J. Noyes Data Corporation 315 p. 1973.
TX357.G8 F&N (Food technology review, no. 1)
Engineered foods, Flavorings, Food processing, Food technology, Meat substitutes, Patents, Simulated foods, Soybean products, Textured vegetable proteins.

Abstract: This book supplies detailed technical information about textured food processing based on the U.S. patent literature in this field since 1960. As such, it can serve as a guide to patent literature on textured foods as well as a handbook of textured food processing practices. Many of the patents are in commercial use, but the processes described offer opportunities for technological transfer, a major purpose of this book is to identify these available technical possibilities that may open up profitable areas of research and development.

3847-73

SEARCH FOR NEW FOOD SOURCES.
Kevin J Hannigan
Food Eng 43 (2): 74-75. Feb 1971.
389.8 F737
Food sources, Fortification, Research, Universities.

Abstract: This article briefly reviews food research being carried out at various U.S. Universities. Research emphasis is on fortification of foods, new sources of food, and the recycling of food materials which are presently inedible for man.

3848-73
NUTRITIONAL EVALUATION OF FOOD PROCESSING.
Robert S Harris, Harry Von Loesecke
Westport, AVI Pub. Co. 612 p. tables, graphs. [1971].
TP370.H3 FNW
Agricultural development, Canned foods, Dried foods, Food composition, Food preservation, Food processing, Frozen foods.
Second printing of the 1960 ed. Includes bibliographies.
Abstract: More than 95% of our food is processed in some way. The main purpose of the book is to evaluate the known effects of processing upon the nutritional values of foods, and to indicate how certain processing procedures may be altered to minimize losses in nutritional value. The book is composed of a number of papers each written by an expert in a particular field of food processing.

3849-73
USDA CREATES NUTRITIVE FUNCTIONAL PRODUCTS.
G P Hennessey, W F Stansbury, W M Persell
Food Eng 43 (4): 71-74. Apr 1971.
389.8 F737
Emulsifiers, Fats and oils, Flour, Formulated foods and specialized products, Peanuts, Proteins, U.S. Dept. of Agriculture.
Abstract: This article discusses the production of and uses for a number of nutritive functional products. Included are partially defatted peanuts, cocoa-butter-like fats, sucrose-ester emulsifiers, high-protein products. Deep-milled rice flour, and extruded products.

3850-73
FRUIT AND VEGETABLE PRODUCTS.
J D Henshall
Proc Nutr Soc 32: 17-22. 1973.
389.9 N953
Fruits, Nutrient values, Processed foods, Vegetables.
Abstract: This paper deals with the use of fruit and vegetable products for the consumer. These foods are highly perishable, and must be preserved. More than 60% of the food products produced in under-developed countries is lost to human consumption by spoilage. How best to preserve the food without losing too many of the nutrients is a problem. Foods must be harvested, washed and in some cases blanched or peeled before they are ready for processing. Each of these steps entails the loss of certain nutrients. The food technologist must work to cut these losses, yet preserve the food.

3851-73
WILL IMITATION CHEESE BE NEXT?
Harold E Horn
Food Prod Dev 4 (5): 74-75. Aug/Sept 1970.
HD9000.1.F64
Cheese, Food composition, Synthetic foods.
Abstract: This article discusses the composition and favorable properties of imitation cheeses made from MOREX hydrolyzed cereal solids, protein, and vegetable fats.

3852-73
HOW THEY USE SOY PROTEIN EXTENDERS.
Cooking for Profit 42 (274): 34,36,38,40,52. Oct 1973.
TX901.C6 FNW
Cost effectiveness, Costs, Food additives, Food preferences, Food service, Menu planning, Protein foods, Soybean products, Textured vegetable proteins.
Abstract: On-the-spot observations of food service operations at a major university, an important hospital, and a successful commercial restaurant indicate that each of these institutions are making greater use of vegetable (soy) protein extenders. As a result, their food costs are going down while the nutritional value of the food is increasing.

3853-73
IMITATION MEATS AND MEAT FLAVORINGS: FOOD FOR THE FUTURE.
Givaudan Flavor (2): 1-2,4-5. 1973.
308.8 G44
Flavorings, Imitation foods, Meat, Meat alternates, Meat substitutes, Protein foods, Research.
Abstract: Given the present and future protein shortage, research is being done on imitation meat and meat flavorings in order to find acceptable alternatives to today's heavy meat consumption. This article delineates the protein problem in terms of world food intake and describes the characteristics of proteins and their importance to human growth and health. The solution to the problem of reduced meat supply is the development of vegetable protein substitutes, many of which are already on the market. Test results seem to favor soybean "meats." these can be flavored to taste like meat and can be eaten in quantity without ill effects. Furthermore, these meat analogs can be produced with a higher proportion of protein than regular meat.

3854-73
IRRADIATED FOODS--HOPEFUL TOXICITY, TASTE EVALUATIONS LEAD PROCESSORS TO ASK: WHAT WILL BE PUBLIC REACTION?
Food Prod Dev 7 (7): 64. Sept 1973.
HD9000.1.F64
Food contaminants, Food preservation, Irradiated foods, Preservatives, Radappertization, Radiation.
Abstract: A summary of The Interdepartmental Committee on Radiation Preservation of Food; Minutes of the 21st Meeting" is presented. Radappertization (radiation sterilization) of foods is a commerical possibility, if FDA and USDA approval can be obtained. Has packers showed interest in using this technique to reduce nitrite-nitrate preservatives while retaining shelf stability, good appearance, and protection from Clostridium botulinum. Addition of small quantities of sodium tripolyphosphate and sodium chloride has solved the dryness problem associated with irradiation. Other treated meat and fish products are described and international efforts are reviewed.

3855-73
EFFECT OF HEATING METHODS ON THIAMINE RETENTION IN FRESH OR FROZEN PREPARED FOODS.
Leslie N Kahn, G E Livingston
J Food Sci 35 (4): 349-351. July-August 1970.
389.8 F7322
Cooking methods, Food preparation, Fresh foods, Frozen foods, Nutrient retention, Prepared foods, Thiamin.
Abstract: Thiamine retentions were determined in beef stew, chicken a la king, shrimp newburg and peas in cream sauce, which were 1) freshly prepared and held for 1, 2, or 3 hours at 180 degrees F or 2) freshly prepared, frozen at -10 degrees F and reheated to 194 degrees F using microwaves, infrared heating or boiling water immersion. Similar treatments had similar effects on the thiamine retention in the various products. The average thiamine retentions for the 4 products (based on 100% for the freshly prepared foods) were 93.5% in the frozen-microwave heated products, 90% in the frozen-infrared heated products, 86% in the frozen-immersion heated products versus 78% in the fresh hot products after 1 hr, 74% after 2 hr, and 67% after 3 hr.

3856-73
PROGRESS NOT 'REVOLUTION,' IS WATCHWORD IN RETAIL FF PACKAGING.
Arnie Katz
Quick Frozen Foods 35 (12): 22-27. July 1973.
389.8 Q4
Food packaging, Frozen foods, Innovation, Marketing, Packaging, Retailing.
Abstract: Sweeping new trends in frozen food packaging are rare nowadays. The frozen food industry is so large that only a giant innovation would convince packers to scrap their present plans. Furthermore, frozen food processors have too much riding on the success of their product lines to change things very much. Most packaging changes are now made in order to enchance a product's image in the public mind, to improve product display, or to improve the strength or convenience of the packaging itself.

3857-73
BEEFISH AND HAMBURGER PATTIES RATE EQUALLY IN TASTE PREFERENCE TESTS.
F J King, George Flick
Food Prod Dev 17 (9): 100, 104. Nov 1973.
HD9000.1.F64
Fish, Food additives, Food preferences, Hamburgers, Plant protein concentrates.
Abstract: When fish sticks are prepared by manufacturing companies, only the white flesh of the fish can be used. Much of the flesh around the bones, being reddish in color is discarded a new process is being developed which will remove the fish from the bone. This red fish is then mixed with hamburger meat. Students were asked to judge the new mixtures, and results indicated that the mixture of beef, fish and hydrolyzed plant protein were accepted by college students.

3858-73
COMPARISON OF THE PROTEIN NUTRITIONAL VALUE OF TVP, METHIONINE-ENRICHED TVP AND BEEF FOR ADOLESCENT BOYS.
Mary Korslund, Constance Kies, Hazel M Fox
J Food Sci 38 (4): 637-638. May/June 1973.
389.8 F7322
Adolescents (12-19 years), Amino acids, Nutrient quality, Professional education, Protein-rich mixture, Soybean products, Textured vegetable proteins.
Abstract: The effects of feeding a textured vegetable protein made from soybeans with one supplemented with methionine and with beef on nitrogen balance of adolescent boys were compared. There was no significant difference between the methionine-enriched textured protein and the meat on the boys' nitrogen status, but the textured protein alone gave significantly lower results. The article discusses some other ways that the protein quality of the soybean product could be improved. They include combining the product with meat as a partial replacement of the latter. For professional nutritionists.

3859-73
CHEMICAL FOODS.
Manfred Kroger, Herbert Cole Jr
Food Prod Dev 7 (8): 30,32. Oct 1973.
HD9000.1.F64
Chemical contaminants, Food additives, Food standards and legislation, Natural foods, Preservatives.
Abstract: Much concern has been expressed recently concerning chemical additives in food, and their possible harmful effects. However, exhaustive testing of preservatives, additives, and pesticides prevent the use of potentially harmful substances in foods. Government regulations control not only this aspect, but also standards for naturally occurring toxicants, as evidenced by rejection of the potato variety Lenape because of excess solanine content. Many other "natural" foods, i.e., those free of chemical additives, are not necessarily pure; they may contain trace amounts of substances deleterious to

3860-73

human health, including gold, silver, mercury, and lead. Toxic organic compounds are sometimes present in large enough quantities to effect a real hazard, chemical additives, therefore, should not cause any real concern; the United States produces and consumes the most wholesome and safest food supply in history.

3860-73
NEW SNACK IDEAS FROM EUROPE.
A Lachmann
Food Eng 43 (6): 111. June 1971.
389.8 F737
Candy, Fortified foods, Sausage, Snacks.
Abstract: This article describes a German-type sausage filled with various types of salads or cole slaw, and a special vitaminized candy, "Wims 2.".

3861-73
ERIN CREATES--PEACHES-AND-CREAM CANDY.
Frank K Lawler
Food Eng 43 (6): 57-59. June 1971.
389.8 F737
Candy, Food packaging, Food processing, Marketing.
Abstract: This article discusses the development, production, packaging, and future marketing plans for unique fruit-and-cream hard candies, Erin Gems, produced in Ireland for sale in the U.S.

3862-73
PRODUCTION OF BEET JUICE AS A POTENTIAL SOURCE OF VITAMINS AND MINERALS.
C Y Lee, D L Downing
Food Prod Dev 4 (4): 44-45. June/July 1970.
HD9000.1.F64
Beets, Food processing, Sensory appraisal, Taste panels, Vegetable juices.
Abstract: This article discusses the production and taste evaluation of beet juice prepared several different ways.

3863-73
PACKAGE DEVELOPMENT FOR THE FOODSERVICE INDUSTRY.
Burton W Lundquist
Food Prod Dev 7 (5): 76-77. June 1973.
HD9000.1.F64
Dinnerware, Disposables, Food preparation, Food service industry, Packaging, Serving equipment.
Abstract: Different types of food service require different types of packaging. This article describes the Armour company's new plastic packaging, called "Hospital Fare," for a line of institutional, ready-to-serve meals.

3864-73
NUTRITIVE VALUE, BETTER FOODS, EDUCATIONAL ADVERTISING--ARE WE UP TO THE NEW FOOD PRODUCT CHALLENGE?
Richard K Manoff
Food Prod Dev 7 (8): 48,50. Oct 1973.
HD9000.1.F64
Advertising, Consumer education, Nutrient content determination, Nutrient standards, Nutrient values, Nutritional labeling, Research needs.
Abstract: Basic research on nutrients is necessary in order to supply the consumer with real knowledge of food content. The responsibility for developing information on requirements, levels, and evaluation of new products rests with the food industry and government. Guidelines resulting from such research will allow intelligent regulation of nutrients in new products, and prevent sensational advertising. Although educators teach the four food groups to children, fortification has taken the place of natural sources of nutrients as exemplified by noticeable declines in fruit and vegetable consumption. Present labeling of nutrient content of products is essentially meaningless without this basic knowledge of human nutrition.

3865-73
CONSIDERATIONS FOR CHOOSING THE RIGHT PLANT PROTEIN.
Karl F Mattil
Food Prod Dev 7 (6): 40,42,44. July-August 1973.
HD9000.1.F64
New products, Nutrient content determination, Nutrient sources, Plant protein concentrates, Protein foods, Proteins, plant.
Abstract: The properties of plant proteins obtained from different sources are quite diverse. Much work must yet be done to determine why these proteins differ and whether the differences can be modified and controlled. The article summarizes presently available and potentially available protein products from soybeans, peanuts, cottonseeds, coconuts, oilseeds (sunflower, rapeseed, sesame), and petroleum.

3866-73
GATOR GO--HIGH ENERGY DAIRY BEVERAGE STARTS WITH LOW FAT MILK.
R D McCormick
Food Prod Dev 4 (3): 35-36. May 1970.
HD9000.1.F64
Food additives, Food composition, Food packaging, Fortified foods, Low fat foods, Marketing, Milk products.
Abstract: This article discusses the composition, marketing, and packaging of Gator Go, a high-energy dairy beverage made from low-fat milk, which was developed at the University of Florida.

3867-73
RESPONDING TO CONSUMER PRICE CONCERNS - THROUGH PACKAGING.
Richard D McCormick
Food Prod Dev 7 (4): 17,20. May 1973.
HD9000.1.F64
Breads, Food cost, Food prices, Frozen foods, Merchandising, Packaging.
Abstract: Labor and material costs are forcing food prices ever higher, but the Sara Lee company is trying to hold retail prices firm for its line of frozen dinner rolls. Price control was possible partly by replacing the traditional foil tray with an oven film and partly by the company's investment in an ultramodern production facility with a more efficient dinner roll line. The change provided several package advantages (one being greater moisture retention in the product resulting in fresher rolls) that demonstrate growing marketer concern over tangible values the consumer can readily recognize. Simultaneously, the package change has improved product quality and produced a more compact unit requiring less space in the retail case and the consumer's freezer.

3868-73
NOVEL GEL SYSTEM, CITRUS YIELD READY-TO-EAT PRODUCTS.
Richard D McCormick
Food Prod Dev 7 (5): 17,20. June 1973.
HD9000.1.F64
Citrus fruits, Convenience foods, Food processing, Gelatin, Marketing, New products, Product development, Salads.
Abstract: A new jellied citrus fruit salad is ready for market. The concept for such a salad was first proposed in 1946; but at that time technological limitations prohibited its development. Today, the technical restrictions have been overcome. This article describes the research and development processes involved in creating this new product.

3869-73
WHAT'S BEHIND THOSE SUCCESSFUL NEW READY-TO-EAT PUDDINGS?
Jack McGowan
Food Prod Dev 4 (5): 16,18. Aug/Sept 1970.
HD9000.1.F64
Food composition, Food packaging, Food processing, Puddings.
Abstract: This article deals with the composition and production of ready-to-eat puddings. The article emphasizes the UHTST(ULTRA-HIGH temperature, short time cooking) process, the modified food starches used in the puddings, and the various packaging methods.

3870-73
FACTORS AFFECTING MEAT PURCHASES AND CONSUMER ACCEPTANCE OF GROUND BEEF AT THREE FAT LEVELS WITH AND WITHOUT SOYA-BITS.
Jessie J Mize
N.p. 38 p. 1972.
TX373.H5 F6N (Southern Cooperative Series. Bulletin 173)
Consumer economics, Fat levels, Food preference ratings, Food purchasing, Ground beef, Research, Soybean products, Textured vegetable proteins.
Appendices included.
Extract: A consumer panel of approximately 600 randomly selected urban households from five southern states were interviewed and provided with six different formulations of ground beef samples in a randomized sequence. The meat samples differed in respect to fat level--15, 25, and 35 per cent added fat--and in addition of 2% soybits to one half of the samples. The samples of ground beef with 15 per cent added fat, both with and without soybits, received higher mean scores for all palatability characteristics measured. The presence of soybits in all three levels of added fat--15 per cent, 25 per cent, and 35 per cent-generally increased the mean scores of the ground beef samples. One-and two-pound packages were preferred sizes by these urban homemakers. The mean scores for flavor showed the products to be highly acceptable. For each of the three fat levels compared the addition of soybits resulted in a better marketable product from palatability evaluations by more than 500 homemakers in five southern states. From the evidence of this study it appears that soybits could be added to increase palatability of ground beef products.

3871-73
WINEMAKING SURGES AHEAD.
R M Mondavi, Carl E Navighorst
Food Eng 43 (2): 59-62. Feb 1971.
389.8 F737
Cooking equipment (Large), Cooking techniques, Wine.
Abstract: This paper discusses the innovative techniques and advanced equipment used by the Robert Mondavi Winery in Oakville, California.

3872-73
A GUIDE TO MICROWAVE CATERING. Rev. ed.
Lewis A Napleton
London, Northwood Publications 107 p. illus. [1971].
TX832.N3 1971 (A Catering Times book)
Cookery, Cooking methods, Food service, Microwave cooking.
Available from NAL .

3873-73
TEXTURIZATION: VEGETABLE PROTEINS.
A D Odell
Pag Bull 3 (3): 19-21. Fall 1973.
QD431.A1P7 F6N
Beans, Engineered foods, Food technology, Legumes, Professional education, Proteins, plant.

Abstract: This brief article reviews for food technologists and nutritionists some current processes for making spun proteins from vegetable sources, including beans other than soy, as well as wheat and some seed plants. The uses to which these textured proteins can be put, both as extenders and as foods in their own right, are also presented.

3874-73
OPERATION UPDATE: SCHOOL LUNCH REVIEWS SOY PROTEIN PROGRESS.
Food Serv 35 (7): 45-46. July 1973.
389.2538 F732
Cost effectiveness, Menu planning, Protein efficiency ratio, Proteins, plant, School food service, School lunch programs, Textured vegetable proteins, Workshops.
Abstract: The Illinois Cook County School Foodservice Workshop met to exchange ideas and opinions on soy protein products in their school lunch programs. The majority opinion based on experience was heavily in favor of the soy products. The greatest benefit accrues from reduction of cost while maintaining the high protein content required for school lunches.

3875-73
ASCORBIC ACID CONTENT OF ARTIFICALLY RIPENED TOMATOES.
C E Pantos, P Markakis
J Food Sci 38 (3): 550. March/april 1973.
389.8 F7322
Ascorbic acid, Food harvesting, Food storage, Tomatoes.
Journal Article No. 6192 of the Michigan Agricultural Experiment Station.
Abstract: Tomatoes of two cultivars were either harvested mature-green and ripened at 55, 60, 65, and 70 degrees f. Orleft to ripen on the vine. Artifically ripened tomatoes contained one-fourth to one-third less abcorbic acid than when ripened on the vine.

3876-73
PACKAGING AND MOISTURE--THEIR RELATION TO SHELF LIFE.
Richard R Perdue
Food Prod Dev 4 (5): 30,33,36. Oct 1970.
HD9000.1.F64
Food packaging, Shelf life.
Abstract: This article discusses flexible, semi-rigid, and rigid plastic packaging and its relationship with moisture to the shelf life of foods. Topics emphasized include meats, poultry, and seafoods; product temperatures, frozen food requirements, and prevention of fogging.

3877-73
CONVENIENCE DINNER WITH TEXTURED VEGETABLE PROTEIN AS A MEAT SUBSTITUTE GETS POSITIVE CONSUMER REACTION.
James W Peters
Food Prod Dev 7 (6): 54-55. July/August 1973.
HD9000.1.F64
Convenience foods, Meat substitutes, New products, Prepared foods, Textured vegetable proteins.
Abstract: The experience of Gooch Foods, Inc., indicates that the texture, flavor, and easy preparation of vegetable protein foods are important marketing assets.

3878-73
INTERMEDIATE MOISTURE FOODS: PRINCIPLES AND TECHNOLOGY.
Norman N Potter
Food Prod Dev 4 (7): 38,41,44-45,48. Nov 1970.
HD9000.1.F64
Food packaging, Food processing, Food technology, Moisture.
Abstract: This article deals with the principles upon which fabrication of intermediate moisture foods is based. Examples of representative products of current interest and the technology underlying their production, and a discussion of problems which will influence the rate at which intermediate moisture technology can be successfully applied to new product development are included.

3879-73
FOOD SCIENCE. 2d ed.
Norman N Potter
Westport, Conn., AVI Pub. Co. 706 p. illus. 1973.
TP370.P6 1973 F&N
Additives and adulterants, Food composition, Food contaminants, Food industry, Food preparation, Food preservation, Food processing, Food science.
Includes bibliographies.
Abstract: This introductory food science textbook surveys the complex interrelationships between the properties of raw food materials and their methods of handling and manufacture into a wide range of useful food products. Emphasis is given to applied food technology and the fundamental scientific principles on which it is based.

3880-73
USDA IS INTERESTED IN 'ENGINEERED FOODS' THAT CAN OFFER IMPROVED NUTRITION.
Herbert Rorex
Natl Provision 163 (18): 14-16. Oct 1970.
286.85 N21
Central Kitchen, Child nutrition programs, Diet improvement, Engineered foods, Federal aid, Legislation, Nutrient standards, Processed foods, U.S. Dept. of Agriculture.
Extract: The Department of Agriculture will use the following criteria when considering approval of new or modified foods for use toward meeting USDA meal requirements or inclusion in commodity distribution programs. (1) The food product must be on the market or be intended for the commercial market in a form similar to traditional foods. (2) There must be adequate evidence that the new or modified foods contribute to improved nurition. (3) The new or modified foods must be as acceptable and must cost the same as or less than traditional alternatives. The objective is to provide combinations of food that satisfy the nutritional needs of children and are appealing, yet can cost less and be more easily delivered and served.

3881-73
MICROWAVE PROOF DONUTS.
James R Russo
Food Eng 43 (4): 55-58. Apr 1971.
389.8 F737
Batters and doughs, Cooking equipment (Large), Doughnuts, Food processing, Microwave cooking.
Abstract: This article discusses the microwave proofing of donuts at the Valley Baking Co., Shippensburg, Pa. Details concerning the construction and operation of the proofers and the special donut mix used for these donuts are given.

3882-73
CAN NEW PROTEIN SOURCES AVERT WORLD SHORTAGE?
James R Russo
Food Eng 41 (6): 80-83. June 1969.
389.8 F737
Demography, Developing nations, Food supply, Food technology, New foods, Protein foods, Protein malnutrition, Proteins, World problems.
Abstract: This is the second part of a two-part article which discusses new sources of protein for human consumption. In producing protein from new sources. The overriding factor is cost. The cheapest, most promising new protein source is oilseed, and almost every developing country has a good supply of oilseeds--cotton, soybeans, sesame, sunflower, and peanuts. Several products have been developed using synthetic amino acids. Low-cost methods of producing lysine and methionine (the 2 amino acids most likely to be limited in the diets of developing countries) have been developed. Two other protein sources under consideration and experimentation are (1) upgrading meat by-products to make food and (2) converting to edible form various food processing by-products. It will be possible to technologically enhance and enlarge the world's protein supply, but the greatest hurdle is to get the people to eat the new products.

3883-73
LOSSES OF VITAMINS AND TRACE MINERALS RESULTING FROM PROCESSING AND PRESERVATION OF FOODS.
Henry A Schroeder
Amer J Clin Nutr 24 (5): 562-573. May 1971.
389.8 J824
Food preservation, Food processing, Fruits, Grain products, Nutrient content determination, Pantothenic acid, Pyridoxine, Trace elements, Vegetables.
Abstract: This article discusses the effects of various types of processing and preservation upon the vitamin and trace element content of foods. Vitamin B, pantothenic acid, and trace elements were studied in particular. Canning was found to cause higher losses than freezing and both processing methods caused considerable losses in comparison to the raw fruits and vegetables. Refining of grains caused considerable depletion in relation to the nutrient content of the whole grain.

3884-73
DEVELOPES MILK-ORANGE JUICE.
D B Shenkenberg, J C Chang, L F Edmondson
Food Eng 43 (4): 97-98,101. Apr 1971.
389.8 F737
Formulated foods and specialized products, Milk products, Orange juice, U.S. Dept. of Agriculture.
Abstract: This article discusses the ingredients and procedures for production of a new milk-orange juice beverage developed by USDA researchers.

3885-73
SOYBURGER: IT LOOKS LIKE A HAMBURGER, BUT...
Fast Food 72 (5): 105-106. May 1973.
389.2538 F82 F&N
Food additives, Meat substitutes, Nutrient values, Soybean products.
Abstract: This article discusses the use of soy additives as replacement for meat protein, and methods for stabilizing the nutrient levels of extruded foods by adding protein and other supplements.

3886-73
EGG SCIENCE AND TECHNOLOGY.
William J Stadelman, Owen J Cotterill
Westport, Conn., AVI Pub. Co. 314 p. illus. 1973.
SF490.S67 F&N
Animal sources of food, Eggs, Food chemistry, Food processing, Food technology, Merchandising, Nutrient values, Quality control.
Abstract: If any food item can be classified as a staple, eggs certainly belong in such a class. Eggs are consumed not only alone but also in combination with other foodstuffs as an ingredient in baked goods, pastas, sauces, batters, binders, and in many of the pre-prepared, quick-fix foods. This book describes the egg industry--everything from the effects of farm production on egg quality to pasteurization, desugarization, dehydration, and freezing of eggs--showing how science

and technology have combined to provide better egg products for consumers.

3087-73
INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY.
George F Stewart, Maynard A Amerine
New York, Academic Press 308 p., tables, illus. 1973.
TX354.S7 FNW (Food Science and Technology Series)
College students, Food processing, Food quality, Food science, Food technology, Textbooks.
Abstract: This book is suitable for students in foods, food service and nutrition. The topics follow from a discussion of food habits and sensory attributes through a brief introduction to human nutrition to a substantial consideration of the processing and preservation of food products.

3088-73
NEW FOODS FROM THE SEA.
Bruce F Stillings
College Park, Md., National Marine Fisheries Service 30-38 l. illus. 1971.
TX385.S85
Fish protein concentrates (fpc), Food industry, Food processing, Marketing, Protein concentrates, Proteins.
Available from NAL .
Abstract: Information is given on Fish Protein Concentrate with indications that an FPC industry is emerging and that protein from fish will play a significant role as an ingredient in foods in the not too distant future. The information is concerned with processing of FPC, characteristics of solvent-extracted FPC, problems associated with thr processing and utilization of FPC, and the availability and marketing of FPC.

3089-73
WHY BLAST FREEZE? PART 2.
D G Taylor
Indus & Welfare Catering 4 (7): 11,13. May 1973.
TX946.5.I5 F&N
Catering, Facilities planning and layout, Facility requirements, Food service, Food storage, Freezers, Freezing, Storage equipment.
Abstract: A new freeze production catering unit design has been devised, based on a simple batch equipment layout capable of producing the main menu components. An optimum sized working capacity was first calculated by considering types of cooking and storage equipment needed for the normal range of meals and recycle periods of meal types--amounting to some 70 main course entrees and 40 cooked sweet courses as well as the usual complement of side dishes. It was concluded that a freeze production catering unit should have a viable capacity to supply up to 1,400 lb. food service weight/day of which 70% is produced from the production unit, the only additions to this being back-up equipment for packaging, portioning, etc.

3090-73
BREADED PRECOOKED BEEF PATTIES.
Mary Sue Fyland Tettleton
Cooking for Profit 42 (271): 36,38,40. July 1973.
TX901.C6 F&N
Beef, Convenience foods, Evaluation, Flavor, Food storage, Ground beef, Hamburgers, Prepared foods, Shelf life.
Abstract: In a study of breaded, frozen, pre-cooked beef patties, it was found that these products will keep under refrigeration up to 14 days, as claimed by the manufacturers. Cooking losses are reduced and better flavor achieved when the patties are cooked directly from the frozen state in a conventional oven.

3091-73
TEXTURED VEGETABLE PROTEINS: UPDATE.
League Int Food Educ pp 1-4. Aug 1973.
TX341.L4 F&N
Protein concentrates, Textured vegetable proteins.
Abstract: The current status and use of textured vegetable proteins (TVP) are evaluated in this article. Blends with meat are now offered by supermarket chains, and consumer acceptance has been satisfacory. The U.S. Department of Agriculture requirements for the school lunch program are discussed. Because absorption of minerals is usually more efficient when there is some animal protein present, it is recommended that small amounts should be included along with the textured vegetable protein.

3092-73
IMPROVING THE NUTRIENT QUALITY OF CEREALS; REPORT OF A WORKSHOP ON BREEDING AND FORTIFICATION, ANNAPOLIS, MARYLAND, DECEMBER 7-9, 1970.
U.S.,BAgency for International Development, Technical Assistance Bureau
Washington, D.C. 1 v. (various pagings) illus. 1971.
aTX557.U5 F&N
Enrichment, Grain products, Nutrient values.
Available from NAL .

3093-73
QUALITY AND STABILITY OF FROZEN FOODS; TIME, TEMPERATURE TOLERANCE AND ITS SIGNIFICANCE.
Wallace B ed Van Arsdel, Michael J ed Copley, Robert L eOlson
New York, Wiley-Interscience 384 p. illus. [1969].
TP493.5.Q3 F&N
Food preservation, Food production, Food standards, Food storage, Food technology, Freezing, Frozen foods, Refrigeration, Spoilage.
Includes bibliographical references.
Abstract: This book is a collection of articles dealing with scientific, technological, and engineering problems and processes within the frozen food industry-specifically, investigations into the time/temperature tolerances of frozen foods. It traces some of the consequences of time/temperature tolerances in terms of both product quality and the stability of that quality. Chemical reactions and physical effects plus the presence and growth of microorganisms alter a product's initial quality over the course of time. Six chapters are devoted to detailed examination of various classes of perishable foods preserved by freezing. The final four chapters examine concepts and describe procedures for quality management and control in frozen food production.

3094-73
VITAMIN-ENRICHED USDA FOODS GET TENDER LOVING CARE.
John B Wegener
U.S.,BConsumer and Marketing Service
Agric Mark 14 (7): 7. July 1969.
A280.38 AG8
Ascorbic acid, Donated foods, Enrichment, Fortification, Minerals, Nutrient content determination, Quality control, USDA Consumer and Marketing Service, Vitamin A.
Abstract: This article describes the methods used by USDA inspectors to check the nutrient content of enriched and fortified donated foods. Specifically, the techniques for testing the amounts of vitamin C and vitamin A are described in detail, with assurances that testing for other nutrients is equally rigorous.

3095-73
PRODUCTS AND SYSTEMS EVALUATED AND INDUSTRY LIAISON.
Henry E Winawer
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 86-90. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Engineered foods, Evaluation, Food preparation and distribution systems, Food technology, New foods, Processed foods, Program design, Systems analysis.
Abstract: 400 engineered foods were evaluated for use in child nutrition programs. Fully 26% failed the initial test stage--being unacceptable either in terms of palatability or in terms of its possible use in schools without kitchen facilities. In fact, only 13% of the total reached the final stage of evaluation by elementary schools. At that point, only 2% failed, which indicates that the prescreening techniques were quite thorough. School food service people should provide food manufacturers with definite guidelines as to (1) product feasibility in terms of acceptance, nutritional value, and cost, (2) product suitability in terms of packaging, storage requirements, distribution, delivery, ease of preparation, and retention of nutrients.

3096-73
SARA LEE DOES IT AGAIN.
John V Ziemba
Food Eng 43 (2): 63-66. Feb 1971.
389.8 F737
Desserts, Food packaging, Food processing, Prepared foods.
Abstract: This article discusses the production and packaging of Sara Lee's diverse line of prepared desserts including sheet cakes, cream pies, cheesecakes, creme layer cakes and fruit pies.

3097-73
DEVELOPS UNIQUE CULTURED DAIRY PRODUCT.
John V Ziemba
Food Eng 43 (4): 50-51. Apr 1971.
389.8 F737
Dairy foods, Food packaging, Food processing, Frozen desserts, Low fat foods.
Abstract: This article discusses the development, production, and packaging of Yogo, a low-fat, low-calorie, high-protein dairy product with a fruit-laden yogourt base and the appearance, texture and taste of ice cream. Yogo is a development of Gaymount Laboratories, Inc., Chicago.

Programs - General

3098-73
THE INSIDE STORY OF SCHOOL LUNCH PIZZA.
American School Food Service Association
Denver, American School Food Service Assn. leaflet, 6 panel foldout. [n.d.].
TX560.P5A48 F&N
Parent education, Programs, Recipes, School lunch, United States.

Abstract: A discussion for parents about the nutritive value of school lunch. Requirements of the Type A lunch are detailed. Recipe for home pizza is provided.

3899-73
SAGA IN THE SPACE AGE.
Mary Jane Anderson
Vend 24 (16): 37-39. Oct 1970.
HF5483.V4 F&N
College food service, Commercial food service.
Abstract: This article describes the foodservice at Oral Roberts University in Tulsa, Oklahoma, which is handled by Saga Food Corporation of Menlo Park, California.

3900-73
SCHOOL LUNCH PROGRAMS RATE TOP PRIORITY.
Mary Jane Anderson
Vend 24 (3): 27-29. Feb 1, 1970.
HF5483.V4 F&N
Food delivery systems, School lunch programs.
Abstract: This article deals with the recommendations developed by panel V-4 of the White House Conference on Food, Nutrition and Health. A listing of panel members and their affiliations is included. Panel V-4 focused on large-scale meal delivery systems, and emphasis was placed on the school lunch program.

3901-73
INTERNATIONAL FESTIVITIES FLAVOR NUTRITION.
Mary Jane Anderson
Sch Foodserv J 27 (7): 87-88. July/Aug 1973.
389.8 SCH6
Food habits, Instructional media, Mass media, Nutrition education, School children (6-11 years), School lunch programs, Student involvement.
Abstract: In New Castle, Indiana, school children have taken nutrition education to the mass media. Each morning the children deliver radio broadcasts dealing with nutrition, and specifically with the school lunch menu. The local newspaper also carries the coming week's menus in its Friday editions. The idea is to make nutrition education party of everyday life, to get parents involved in good nutrition practices, and to emphasize the diversity of food choices and the interesting creative things that can be done with food.

3902-73
ACCEPTANCE OF THE SCHOOL LUNCH PROGRAM IN LOUISIANA HIGH SCHOOLS.
Dorothy S Bachemin
[Baton Rouge] 66 l. 1967.
LB3475.B3 F&N
Data analysis, High schools, Louisiana, Program evaluation, School food service, School lunch programs, Statistical data, Student participation.
Thesis(M.S.) - Louisiana State University. Bibliography: leaves 40-41.
Abstract: Factors affecting participation in the school food service program were explored by questionnaires administered to tenth grade students, their parents and administrators in 17 high schools in Louisiana. The sample represented urban and rural communities, large and small enrollments, public and parochial schools with three levels of participation. Participation in school food service was higher in schools with closed campuses. Appearance and quality of prepared food, temperature of certain items and cheerful atmosphere in the room were factors associated with acceptance. Food was more important than other aspects of the program. Specific likes and dislikes were listed by the students and many foods appeared on both lists. Price of the lunch seemed to have no effect on acceptance.this investigation is preliminary to other investigations in Louisiana and elsewhere which are aimed at improving the acceptability of the school food service programs in high schools.

3903-73
HOW ONE SCHOOL DISTRICT IS SERVED BY ARA.
Flora Baer
Vend 25 (1): 42-43. Jan 1971.
HF5483.V4 F&N
Commercial food service, Contract feeding, School lunch programs, Type A lunch.
Abstract: This article discusses a test program for providing school lunches to the Novato School District in California. Involved is the provision of a Type A lunch under the supervision of ARA Services. Development of the program, and food costs, preparation, and delivery are included. A unique aspect of this program is its utilization of a private foodservice company without violating a California statute which prohibits privately-owned food service companies from operating school cafeterias.

3904-73
MILK FLAVOR: THE TRUE TEST OF QUALITY.
D K Bandler
J Milk Food Tech 34 [7]: 385-387. July 1971.
44.8 J824
Flavor, Milk, New York (State), Programs.
Abstract: This paper discusses the New York State Milk Flavor Program which has identified off-flavor milk problem areas to the industry, particularly in regard to farm supply. Quality control staffs from within the milk industry andthe extension staff of the Dept. of Food Science, Cornell University have cooperated to promote extra high quality dairy products with emphasis on use of techniques for the improvement of shelf life and retention of good flavor.

3905-73
THE BARRIERS HAVE BEEN REMOVED...THE JOB IS UP TO YOU.
Vend 25 (1): 39-40. Jan 1971.
HF5483.V4 F&N
Commercial food service, Financial support, Legislation, School food service, School lunch programs.
Abstract: This article traces the development of the School Lunch Program since its beginning in 1946. Included is information on recent Federal legislation pertaining to school lunches, standards for the provision of free and reduced price lunches, various aspects of school lunch funding, and the role private foodservice firmscan play in school lunch programs.

3906-73
PRIORITY OF NUTRITION IN NATIONAL DEVELOPMENT.
Alan Berg
Nutr Rev 28 (8): 199-204. Aug 1970.
389.8 N953
Developing nations, Economics, Family planning, International programs, Malnutrition, Planning, Professional education, Social planning.
Abstract: Nutrition today is beginning to be considered more seriously by government planners in most countries. This article for the professional nutritionist reviews the factors which these countries must take into account in budgeting for control of malnutrition. They include such economic considerations as productivity, both physical and mental, and income, relations of nutrition to population size, social and political factors, and quality of life. The author concludes that malnutrition is an obstacle to national development, requiring a bold approach to policy problems for more than marginal improvement.

3907-73
INTERNATIONAL CONFERENCE ON NUTRITION, NATIONAL DEVELOPMENT, AND PLANNING, MASSACHUSETTS INSTITUTE OF TECHNOLOGY, 1971; NUTRITION, NATIONAL DEVELOPMENT, AND PLANNING.
Alan D Berg, Nevin S Scrimshaw, David L Call
[boston], Massachusetts Institute of Technology 415 p. 1973.
TX345.I5 F&N
Developing nations, Economic influences, Malnutrition, Planning, Professional education, Programs, Protein-rich mixture.
Abstract: This book is a report of an international conference on nutrition, national development and planning which was held at the Massachusetts Institute of Technology in 1971. Participants from many countries included nutritionists, economists, and development planners and administrators. The topics discussed were the effects of nutrition on the individual, the role of nutrition in national development, diagnosis of food and nutrition problems and establishment of priorities, determinants of malnutrition and alternative nutrition intervention programs, and a conceptual approach to nutrition program planning. The conference and the book conclude with some example case studies. Professional nutritionists in this country who are concerned with nutrition programs should find material of interest in the papers.

3908-73
COMPUTER-ASSISTED MENU PLANNING PROVIDES CONTROL OF FOOD SERVICE.
Jack L Bowman, Edith M Brennan
Hospitals 43 (aug 1969): 107-8, 110-13. Aug 16, 1969.
RA960.H6 F&N
Computer applications, Cost effectiveness, Diet information, Hospital food service, Therapeutic and special diets.
Abstract: Discussion of the use of CAMP (Computer-Assisted Menu Planning) in the Research Hospital and Medical Center, Kansas City, Mo. Use of CAMP has reduced raw food cost, produced a savings in time of the diet department, allowed for new and better concepts in management control.

3909-73
TYPE A--THE ETHNIC WAY.
Elaine Brand
Food Nutr 3 (5): 14-15. Oct 1973.
aTX341.F615
Elementary schools, Ethnic foods, Ethnic groups, Menu planning, New foods, New York City, Parent participation, School breakfast programs, School lunch programs.
Abstract: Some 12,000 students from 20 elementary and and junior high schools in the Lower East Side of New York City are participating in an ethnic lunch program, which reflects the composition of the group (73 per cent Puerto Rican, 15 per cent Black, 8 per cent Chinese, and a widely varied remaining 4 per cent). Parents assisted in developing menus, which met USDA requirements for Type A lunches. Preliminary descriptions of unfamiliar foods helped in gaining student acceptance, where problems surfaced (e.g. Bean sprouts). Menus were revised. The plan also extended to school breakfasts.

3910-73
KEEPING KOSHER WITH CHICKEN.
Elaine Brand
Food Nutr 3 (4): 8-9. Aug 1973.
aTX341.F615
Cookery, Jewish, Kosher foods, Private schools, Religious dietary laws, School children (6-11 years), School food service, School lunch programs, Type A lunch.

3911-73

Abstract: This article tells how the Yeshiva Dov Revel, a private Jewish school in Forest Hills, New York, was able to take on the Type A lunch and yet keep it kosher. Their secret is in their use of chicken.

3911-73
LUNCH-IS THE TEACHER.
Elaine Brand
Food Nutr 3 (3): 11-12. June 1973.
aTX341.F615
Equipment, Facilities planning and layout, Mentally handicapped, Parochial schools, Philadelphia, School lunch programs, Special education.
Abstract: In a parochial school for the mentally handicapped in Philadelphia, a new school lunch program is providing not only hot meals for the students, but also an educational and training experience for the boys and girls who help operate the lunchroom. The success of the program in both respects is described in this article.

3912-73
NEW DETROIT PROGRAM TAKING A GIANT STEP.
Charles Brooks
Vend 24 (8): 41-43. Apr 15, 1970.
HF5483.V4 F&N
Feasibility studies, Menu planning, School lunch programs.
Abstract: This article discusses the New Detroit Pilot Lunch Program, a 10-week feasibility study to ascertain the acceptance of "astrolunches" in elementary schools which have no kitchen facilities. Five sample menus are included as well as data on potential costs, funding and participation.

3913-73
BUFFALO BUILDS LUNCH PROGRAM.
Charles Brooks
Vend 24 (10): 25-27. May 15, 1970.
HF5483.V4 F&N
Commercial food service, Elementary schools, Low income groups, School lunch programs.
Abstract: This article discusses the lunch program built by Service Systems, Inc., a large foodservice operator in the Buffalo area, for 28 elementary schools in the city's depressed inner section.

3914-73
HOME DELIVERED MEALS FOR OLDER AMERICANS; A DEMONSTRATION.
Fredric Buchholtz
U.S.,Administration on Aging
[Washington] 187 p. [1973].
TX361.A3B8 F&N (U.S. Dept. of Health, Education and Welfare. DHEW publication no. (SRS) 73-20234)
Aging, Elderly (65 + years), Evaluation, Meals on Wheels, Professional education.
Final report and guidelines, Sept. 1971. Supported in part by Demonstration grant no. 93-P-75023/4. Bibliography: p. 71.
Abstract: This report presents information on how a program to deliver meals to the homes of elderly people was planned and carried out. Details of equipment, selection of staff and participants, costs to recipients, how the food was handled and delivered and how the community was made aware of the program are included in the report. Volunteers proved to be effective and economical deliverers of the meals. Included in the appendices are staff job descriptions, sample application and other forms, sample menu cycles, comparative costs, and guidelines for implementing such a program. Of interest to nutritionists and others concerned with feeding programs for the elderly.

3915-73
UPDATE: ARA'S DETROIT SCHOOL SERVICE.
Ron Bytner
Vend 24 (16): 42-46. Oct 1970.
HF5483.V4 F&N
Cold Tray Pack, Elementary schools, Low income groups, Menu planning, Pilot projects, School lunch programs.
Abstract: This article provides commentaries from the Detroit School System, New Detroit, Inc., and ARA covering a 10-week cold lunch pilot program for 16 elementary schools in Detroit's poverty areas in spring 1970. Results of the spring trial and adjustments for the fall including a revised 16-day lunch menu are presented.

3916-73
CAFETERIA + COLOR = FUN!
Food Nutr 3 (4): 10-11. Aug 1973.
aTX341.F615
Cafeterias, Dining rooms, Facilities planning and layout, Interior design, School children (6-11 years), School food service, School lunch programs.
Abstract: Children react favorably to bright colors and cheerful surroundings. According to the experience in one elementary school, a big colorful wall mural depicting real and storybook animals has had great success. Not only has it brightened up a once dingy basement cafeteria, but it has also stirred the childrens' interest in the story book characters and thus given a spark to the school's reading program.

3917-73
THE NEWEST SCHOOL SUBJECT--BREAKFAST (FILMSTRIP/RECORD).
Cereal Institute, inc
Chicago, Midwest Film Studios 1 filmstrip, 30 Fr., col, 35mm and phonodisc: 33 1/3 rpm. [n.d.].
LB3473.N4 F&N AV
Breakfast, Child nutrition programs, Nutrition, School breakfast, School breakfast programs.
Includes script with narration and scene description. Also contains phonodisc: 33 1/3 rpm n/a.
Abstract: This filmstrip explains the importance of an adequate breakfast for school children. Using cartoon-style figures, it also shows how state and city school lunch directors and other school and community leaders can organize their own School Breakfast Program.

3918-73
CHILD NUTRITION PROGRAMS OF THE FOOD AND NUTRITION SERVICE, U. S. DEPARTMENT OF AGRICULTURE.
Nutr Program News p. 1-4. May-June 1973.
1.982 A2N955
Child nutrition programs, Food distribution programs, Government role, Legislation, Milk programs, School breakfast programs, School lunch programs, USDA Food and Nutrition Service.
Abstract: The National School Lunch Act was passed by Congress in 1946. The Child Nutrition Act of 1966 authorized a pilot breakfast program, a special milk program, and a nonfood (equipment) assistance program. In 1968. The Special Food Service Program for Children was established. From these beginnings, food assistance programs for children have expanded each year, reaching more schools and child-care centers across the U.S. Food is available to the needy as well as to those who can pay the full price for meals. Concerted efforts are underway to bring the National School Lunch Program to those remaining institutions that do not now have a lunch program. All students should have access to a nutritious midday meal, whether or not they can afford to pay for it.

3919-73
CHILD NUTRITION COUNCIL SUBMITS FIRST REPORT.
Sch Foodserv J 26 (4): 22. Apr 1972.
389.8 SCH6
National Advisory Council on Child Nutrition.
Abstract: Recommendations of the National Advisory Council on Child Nutrition.

3920-73
A COORDINATED APPROACH TO CHILD NUTRITION.
Food Nutr 3 (6): 15. Dec 1973.
aTX341.F615
Child development, Child nutrition, Disadvantaged youth, Educational programs, Low income groups, Nutrition education, School children (6-11 years), School lunch programs.
Abstract: In Beaufort County, South Carolina, a child nutrition program has been established that coordinates existing community resources to help low-income school children. Child development specialists are stationed at participating schools to see that the students get regular physical exams and needed medical care. These specialists also work with teachers to create health and nutrition lessons, providing background information for teachers to use in their classrooms. The schools have begun serving breakfast each morning, and the school food service has become an integral part of the nutrition education program. Since the beginning of the project in 1971, improvement has been noticed in the children's overall health, their alertness, and their general level of energy.

3921-73
THE SCHOOL LUNCH.
Marion L Cronan
Peoria, Ill., Charles A. Bennett Co. 512 p. 1962.
LB3475.C7 F&N
Child nutrition programs, Financial management, Food handling, Food preparation and distribution systems, Food purchasing, Food service management, Laws, School food service, School lunch programs.
Abstract: This is a basic college textbook for those interested in or planning to enter the field of school food service management. It covers all aspects of school lunch and child nutrition programs as they existed up to 1962. Topics discussed include financial management, child nutrition, food preparation standards, food distribution, food purchasing, and legislation bearing on school food operations.

3922-73
CROTTY'S SCHOOL SERVICE--A HIT IN HASTINGS.
Vend 25 (6): 32-34. June 1971.
HF5483.V4 F&N
Commercial food service, High school students, Junior high school students, School lunch programs.
Abstract: This article discusses the introduction of the Crotty Brothers food service into the junior and senior high schools of Hastings, Michigan.

3923-73
DOUBLE SHIFT AT HIGH SCHOOL OPENS DOOR TO VENDING.
Vend 25 (1): 48-49. Jan 1971.
HF5483.V4 F&N
Contract feeding, High school students, School food service, Snacks, Vending machines.
Abstract: This article describes vending foodservice at Ruskin High School in a suburb of Kansas City, Missouri. The school provides a double-shift eating schedule to provide snacks for juniors and seniors who attend in the morning, and sophomores who attend in the afternoon.

3924-73
THE DYNAMICS OF COMMUNITY COMMITMENT.
Food Serv 35 (7): 26-28,32. July 1973.
389.2538 F732
Age groups, Food preferences, Food service training, Massachusetts, Menu planning, Nutrient requirements, Nutrition education, Nutrition programs, School food service.
Abstract: This article describes the school food service and nutrition education programs of the Brookline, Massachusetts, school system. These programs owe their origin and pioneering leadership to Marion Cronan, Brookline's internationally known food service director. When Brookline high school became an open campus, students stopped patronizing the school cafeteria. Ms. Cronan redesigned the school menu in such a way as to bring the students back. She has also developed a program for feeding the elderly that has become a model for the nation. The program has not only provided adequate, inexpensive nutrition for elderly people, but has brought them a renewed social life as well.

3925-73
GUIDELINES FOR MEALS-ON-WHEELS AND CONGREGATE MEALS FOR THE ELDERLY.
Eleanor F Eccleston, Louise W Hamilton
Camp Hill, PA, Pennsylvania Dietetic Assn. 35 p. May 1973.
TX946.E25 F&N
Basic nutrition facts, Bibliographies, Catering, Cook-helpers, Elderly (65 + years), Meals on Wheels, Menu planning, Nutritional adequacy, Volunteers.
Abstract: This reference on how to organize a feeding program to deliver meals to aged or otherwise handicapped people who cannot fix their own should be of value to nutritionists and other planners concerned with such problems. Facets considered include how to establish eligibility, plan meals and charge for them, organize governing body, recruit personnel, determine nutritional adequacy of meals, and provide educational opportunities for patrons.

3926-73
CHILDREN NOW EAT MILK IN ZAMBIA--UNICEF HELPS DEVELOP A NOVEL, NUTRITIOUS BISCUIT.
David Egli
Nutrition 24 (4): 251-252. Winter 1970.
389.8 N959
Milk products, Nutrition, Supplemental feeding programs.
Abstract: This paper concerns the introduction of the 'milk biscuit' in Zambian schools to use as a supplementary aidmorning snack. The Zambian National Food and Nutrition Commission found that the biscuit provides an effective daily supplement in combatting serious child malnutrition. A brief resume of the nutrition program conducted by the Zambiangovernment is included.

3927-73
HUNGER IN AMERICA: ONE WOMAN'S POINT OF VIEW.
Jean Fairfax
Sch Lunch J 23 (3): 21-26. Mar 1969.
389.8 SCH6
Child nutrition programs, Disadvantaged youth, Free lunches, Government role, Hunger, Reduced price school lunches, School administration, School food service, United States.
Abstract: In this speech before the Second Annual School Administrators' Seminar, Ms. Fairfax calls on school districts around the country to get busy and start establishing free and reduced-price meals for disadvantaged children. The USDA was supposed to produce guidelines for determining who and where the needy children are, but as of the date of this speech, the USDA had not done so. Therefore, it is up to individual school districts to take up the responsibility themselves. If more viable free lunch programs are not started soon, children's suffering from hunger and malnutrition in the U.S. will get worse.

3928-73
FOR ARA DETROIT: THE FIRST SCHOOL DAY.
Vend 24 (10): 31-32. May 15, 1970.
HF5483.V4 F&N
Astro-paks, Cold Tray Pack, Commercial food service, Elementary schools, Low income groups, Pilot projects, Satellite, School lunch programs.
Abstract: This article features a number of photographs taken the first day of a 10-week pilot lunch program to provide lunches for children in 16 of Detroit's inner city elementary schools. Lunches for this program, known as "astro-paks" are prepared by ARA Service of Detroit.

3929-73
GAO SURVEY INDICATES ROOM FOR IMPROVEMENT.
Sch Foodserv J 27 (9): 17. Oct 1973.
389.8 SCH6
Child nutrition programs, Federal aid, General Accounting Office, Government role, Legislation, Program evaluation, School lunch programs, Surveys, USDA Food and Nutrition Service.
Abstract: The General Accounting Office has conducted a six-state survey to determine how well the USDA Food and Nutrition Service was carrying out the objectives of child feeding programs. GAO found lack of funds and interest to be the main reasons for the non-participation of most schools. Lack of interest stemmed from the requirements of the program to be nonprofit, to serve Type A lunches, and to provide free or reduced-price meals. Other schools reported lack of funds to provide facilities. Needy schools can get 75% of the cost of equipment through a non-food assistance program, but this excludes construction of facilities.

3930-73
GHETTO KIDS TACKLE FROZEN TYPE A LUNCHES WITH GUSTO.
Quick Frozen Foods 36 (4): 32-33. Nov 1973.
389.8 Q4
Baltimore, Convenience foods, Disadvantaged youth, Frozen foods, School children (6-11 years), School lunch programs, Type A lunch.
Abstract: Ghetto schools in Baltimore have taken up the use of frozen foods in the lunch program. A study of student behavior after institution of the hot lunches from frozen products has reavealed an increase in children's energy and attention span. This article describes the operation of the program.

3931-73
GOOD FOOD AND GOODWILL COME PACKAGED TOGETHER.
Amer School Board J 158 (5): 48-50. Nov 1970.
LB2831.A4 F&N
Elementary schools, Food serving methods, Philadelphia, Satellite, School lunch programs, Type A lunch.
Abstract: This article discusses a satellite school lunch program in Phildelphia's elementary schools, the second largest public school hot lunch program in the Nation.

3932-73
EVALUATING NUTRITION INTERVENTION PROGRAMS.
John E Gordon, Nevin S Scrimshaw
Nutr Rev 30 (12): 263-265. Dec 1972.
389.8 N953
Evaluation, Evaluation methods, Nutrition programs, Professional education.
Abstract: The authors of this article review the problems of evaluating nutrition intervention programs for the professional nutritionist. They consider the evaluation process, what techniques to use and how to use them, some evaluation problems in public health, criteria for program evaluation, and uses and applications of evaluation.

3933-73
COMMENT ON THE ABOVE.
Edward Hekman
Nutr Rev 31 (12): 389-390. Dec 1973.
389.8 N953
Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years).
Comment on "The National School Lunch Program in 1973 some accomplishments and failures," Moses Lukaczer, same issue, p. 385-388.
Abstract: This article comments upon an accompanying review of current national and state policies affecting participation of needy children in the National School Lunch Program. The author states that all schools participating in the program must provide free meals to children whose family's income is at the minimum poverty level determined each year by the Department of Agriculture. States now must submit annual reports showing how they plan to extend lunch programs to schools hitherto without food service or lunch programs, and state revenues must now cover a portion of the matching funds. Data are now being collected on racial composition of groups eligible for and participating in the program. For nutritionists, school administrators and school food service managers.

3934-73
A NEW DECADE FOR SCHOOL FOOD SERVICE.
Edward J Hekman
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 11-18. 22 june/July 3, 1970.
LB3479.U5O39 F&N
Federal programs, School food service.
Abstract: This paper discusses the new decade for school food service. Topics included are the objectives of USDA Food and Nutrition Service, the size of current food assistance programs such as the Food Stamp Program, the Commodity Distribution Program and the School Lunch Program, the 1971 budget recommendations for the Food and Nutrition Service, a resume of the major provisions of Public Law 91-248, new directions for child nutrition programs, the improvement of communication, on-going research and evaluation studies, and questions for the future.

3935-73
CONFERENCE SUMMARY AND CLOSING REMARKS.
Edward J Hekman
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 174-175. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Conferences, Food industry, Meetings, Proceedings, School food service, Symposia.
Abstract: This article is a transcript of the closing speech praising the work of this conference and thanking the participants for attending.

3936-73
OTHER CURRENT PROJECTS.
Stephen Hiemstra
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 53-58. June 27-29, 1972.
TX345.N3 1972 F&N

3937-73

Child nutrition programs, Economics, North Carolina, Program evaluation, Program planning, Research, School lunch programs, Washington (State).
Abstract: This article synopsizes various studies of child nutrition programs--their objectives, their modes of operation, and evaluation of their success.

3937-73
NO UNIVERSAL FREE LUNCH.
George Rockenberry
Food Mgt 8 (11): 17. Nov 1973.
TX943.F6 F&N
Costs, Federal aid, Free lunches, School lunch programs.
Abstract: This editiorial argues that providing free lunches to all public school children will not solve the costs of record-keeping. Such a program would, in fact, be more expensive--costing the taxpayers upwards of $10 to $12 billion--and would not insure that all children get a good, nutritious diet.

3938-73
THE ADMINISTRATION OF "SELECTIVITY" IN THE BREAKFAST PROGRAM OF A PUBLIC ELEMENTARY SCHOOL.
George Hoshino, Mary E Huth
Child Welfare 50 (4): 201-207. Apr 1971.
HV701.C4 F&N
Low income groups, School breakfast programs.
Abstract: This article tackles the problem of how to make sure all the children who should have a free or reduced priced breakfast are given one. (the family may be economically deprived, or the mother may be too ill to provide breakfast, or there might be some other extenuating circumstance.).

3939-73
AN IDEA'S TIME COMES TO PHILADELPHIA.
Sch Lunch J 23 (6): 35-41. June 1969.
389.8 SCH6
Cost effectiveness, Food preferences, Food preparation and distribution systems, Food service management, Philadelphia, Satellite, School children (6-11 years), School food service, School lunch programs.
Abstract: After years of suffering an outmoded and inadequate school lunch program, the Philadelphia schools have settled on the idea of satellite feeding. It was found to be the most economical way of providing nourishing lunches for students of a large urban district, many of whom are too poor to be able to afford the price of a school lunch. This was made possible by the federal government subsidy of free or reduced-price lunches for schools in poverty areas. The satellite program has also solved the problem of Philadelphia's schools that had outdated or nonexistent food service facilities and that had too little money to finance expansion and improvement.

3940-73
INNOVATION WITHIN THE SEATTLE SCHOOL LUNCH SYSTEM.
Food Serv 35 (9): 40,42,80. Sept 1973.
389.2538 F732
Convenience foods, Cost effectiveness, Innovation, International foods, Menu planning, School food service, School lunch programs, Seattle, Student participation.
Abstract: The Seattle public school students are experiencing something new in school lunch programs. The city's school food service director has experimented with convenience foods and devised a menu based on international cuisine. It offers Chinese, Mexican, Italian, Black "soul" cooking, American Indian dishes, and multicultural menus on five successive days. The meals are as attractively merchandised as any to be found in commercial food establishments. The result has been enthusiastic student participation. Operations and food costs are strictly controlled.

3941-73
NUTRITIONAL EVALUATION OF SCHOOL LUNCH PROGRAMME IN TWO SELECTED VILLAGES.
Godavari Kamalanathan, S Premarkumari, Rajammal P Devadas
Indian J Nutr Diet 6 (4): 308-315. Oct 1969.
QP141.A1I6
Applied nutrition, Child nutrition programs, India, Nutrient intake, Nutritional status, Research, Special groups, diets.
Abstract: This article describes a study of the nutritional value of school lunches provided in two villages of the Coimbatore District of India. This study was a basis for evaluating the impact of the nationwide Indian Applied Nutrition Programme (ANP). In general, the ANP impact was favorable, although improvement was needed in organization and regularity of operation.

3942-73
KID SCRABLE TO LUNCH!
Food Nutr 3 (4): 12. Aug 1973.
aTX341.F615
High school students, High schools, Menu planning, School food service, School lunch programs, Type A lunch.
Abstract: When students reach high school, they ought to be able to choose their own meal from a variety of dishes. The experience of one high school suggests that such a choice is possible, even when the school food service switches to the Type A lunch.

3943-73
NUTRITION IN SCHOOL FOOD SERVICE.
Paul A Lachance
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 101-103. June 27-29, 1972.
TX345.N3 1972 F&N
Bagger, Child nutrition programs, Nutrient intake, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School children (6-11 years), School lunch programs, Type A lunch.
Abstract: There are several lunch alternatives available to the school child: eating at home, at a commercial food service, bringing lunch from home in a brown bag, school-provided meals, or no food at all. The brown-bag students leave very little food waste--they eat 92+% of their food--but none of the bag lunches assure one-third of the RDA. Type-A-lunch students are not better off-these lunches cannot assure one-third of the RDA, either. They are shy of calories by 80% to 100%. This should not be a problem, however, because already there are too many obese children. Protein allotment in Type A lunches is usually above the RDA. this overload is unnecessary because the average American already consumes on the order of twice the RDA for protein. Iron is usually too low 99% of the time. Micronutrient values are anywhere from 39% to 49% below the RDA. Also, vitamin A is below the RDA 50% of the time. School food service directors should demand nutrient analysis information on Type A lunch foods.

3944-73
FOOD FOR ALL; A HANDBOOK.
League of Women Voters
Washington 29p. Mar 1972.
HV696.F6L4 F&N
Consumer education, Emergency Food and Medical Service Program, Food distribution programs, Food stamp programs, Milk programs, National School Lunch Program, School breakfast programs, Supplemental feeding programs.
Abstract: This booklet gives detailed summaries of current government food programs. The responsibilities of local, state and federal authorities and the rights of participants are outlined. Topics covered include food stamp and distribution programs, school lunch and breakfast programs, and programs of supplementary feeding. Of interest to the consumers concerned, as well as to directors of school lunchand other feeding programs.

3945-73
SCHOOL LUNCH EXPANSION ROADBLOCKED.
Rodney Leonard
Vend 25 (3): 61-62. Mar 1971.
HF5483.V4 F&N
Federal aid, Free lunches, School lunch programs.
Abstract: The author presents his views as to why the Nixon Administration's proposed program for free or reduced-price lunches for school children has failed to date.

3946-73
LOG OF THE EXECUTIVE DIRECTOR: AN HISTORIC DOCUMENT.
Sch Lunch J 24 (1): 46-48. Jan 1970.
389.8 SCH6
Food distribution programs, Food industry, Government role, Guidelines, Hunger, Industry role, Malnutrition, National School Lunch Program, White House Conference on Food, Nutrition and Health.
Abstract: The December, 1969, White House Conference on Food, Nutrition and Health produced one of the most remarkable statements ever drafted on the role of the National School Lunch Program in combatting hunger not only among school-age children, but among the hungry of all ages. This document was developed not only by representatives of ASFSA, but by panel members representing all areas of the food service industry. The final Conference statement is contained in this article along with observations by the Executive Director of the American School Food Service Association.

3947-73
A LOOK AT HIGH SCHOOLS: WHAT MAKES LUNCH SELL?
Food Nutr 3 (5): 5-7. Oct 1973.
aTX341.F615
A-la-carte service, Attitudes, Box Lunch, Facilities planning and layout, High school students, Menu planning, School lunch programs, Student participation.
Abstract: A year-long study of twenty high schools in the United States turned up several factors which influence participation in the National School Lunch Program. Campus schools (students restricted to grounds) showed very low participation. A-la-carte service is related to low participation; administrator-faculty attitude is linked with low participation where indifferent or negative outlooks are in evidence. Students' attitudes are crucial; high-participation school students considered a nutritious lunch essential to health, low-participation school students did not. Length of lunch period, facility appearance, participation in menu planning, and attractive presentation of food are factors in gaining acceptance. Box Lunches proved to be particularly successful.

3948-73
THE NATIONAL SCHOOL LUNCH PROGRAM IN 1973: SOME ACCOMPLISHMENTS AND FAILURES.
Moses Lukaczer
Nutr Rev 31 (12): 385-388. Dec 1973.
389.8 N953

Disadvantaged groups, Low income groups, National School Lunch Program, Professional education, School children (6-11 years).
Full document available from U.S. Commission on Civil Rights.
Abstract: An economist of the Commission on Civil Rights analyzes the performance of the National School Lunch Program in relation to its stated goal of feeding all needy school children free or reduced-price lunches. In late 1972 more than 1.9 million such children were not receiving these benefits, in part because school districts may opt not to participate, in part because the definition of who is needy is also locally determined. State matching of funds often has been lacking. There is a dearth of information on how minority groups are faring in having their needs met. For nutritionists, school administrators and school food service professionals.

3949-73
CONVENTION COMMITMENT: 'CHILD NUTRITION MUST LEAP FORWARD'.
Richard Lyng
Sch Lunch J 23 (8): 88-94. Sept 1969.
389.8 SCH6
Child nutrition programs, Food technology, Hunger, Innovation, Malnutrition, Prediction, Program design, School food service, Speeches.
Extract: Now is the time to bring some new thinking, new zest, new procedures into the child feeding programs. We have before us two critical objectives. First, we must provide some type of school food service to every child who needs it. Special emphasis must be applied to provide food service to children from low-income families; too often they are the ones in desperate need of more food and better nutrition. Our second major goal must be to take advantage of modern technology and new food preparation techniques, to streamline our overall operating and management procedures to meet the needs of a new generation and a new age. Doing things the way we have been doing them, however good that has been, won't be good enough. We must strive, imaginatively and creatively, for new and improved methods of bringing needed nutritious foods to this nation's children. Now is the time to rid America of hunger and malnutrition by assuring that the newest generation of young Americans is healthy and well-nourished.

3950-73
WHAT'S BEING DONE ABOUT MALNUTRITION AND HUNGER?
Anne Manno
Forecast Home Econ 18 (9): f36-f37,f56,f58,f60,f62. May/June 1973.
321.8 H752
Donated foods, Federal aid, Food stamp programs, Meals on Wheels, Milk programs, Recipes, School lunch programs, U.S. Dept. of Agriculture.
Abstract: This article discusses the many USDA food programs such as food stamps, school lunches, milk programs,Meals-on-Wheels, etc. The Donated Food Program is featured and 17 recipes containing donated foods are included.

3951-73
INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE IN SALT LAKE CITY ELEMENTARY SCHOOLS.
D Dela Mare
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 39-42. June 21/july 2, 1971.
LB3479.U5U8 F&N
History, School children (6-11 years), School lunch programs.
Abstract: This paper discusses the history of school lunch programs in elementary schools in Salt Lake City, and the planning and problems involved in implementing a new school lunch program in fall 1967.

3952-73
MARKET CATEGORY: SCHOOL LUNCH.
Food Serv 35 (7): 34,53. July 1973.
389.2538 F732
Cost effectiveness, Food delivery systems, Food preparation and distribution systems, Food purchasing, Food serving methods, Nutrient requirements, Packed lunch, School food service, School lunch programs.
Abstract: Pre-packed lunch systems are answering the need for reasonably priced, nutritious, hot lunches for school children. They can be prepared and distributed by a central commissary or purchased totally pre-prepared from food processors. Both systems assure strict quality control, portion control, and efficient use of space and labor. The packaging materials are disposable which simplifies the clean-up process. At satellite schools, only a minimal labor force is needed to receive and serve the food.

3953-73
WINNERS OR LOSERS?
Josephine Martin
Food Mgt 8 (10): 27-28. Oct 1973.
TX943.F6 F&N
Cost effectiveness, Food preparation and distribution systems, Menu planning, Nutrition education, School food service, School lunch programs, Student involvement, Student participation.
Abstract: If students have a negative attitude toward the school food service and the meals it prepares, no amount of coercion can make them participate. The answer is to get students involved in the decision-making process vis-a-vis the school's food program. Not only will student involvement improve the food service's "image," but it will also provide a means of establishing interest in nutrition education and the workings of the food business.

3954-73
THE MEANING OF SCHOOL LUNCH.
Josephine Martin
Food Mgt 8 (6): 17-18. June 1973.
TX943.F6 F&N
Educational influences, Food service management, Legislation, Planning, Psychological aspects, School administration, School food service, School lunch programs.
Abstract: School food programs must emphasize service-the best utilization of human resources to serve pupils. This has become especially important since the advent of the Better Schools Act of 1973 (Educational Revenue Sharing). These funds are sent to the states to be spent according to the priorities of each state. School food service no longer receives separate funding. Its monies are included in a catch-all allotment entitled "other supporting services and materials." funds for school food service will likely be reduced due to competition with textbooks, office equipment, teacher training programs, and other expenditures which must draw on this common allotment of money. With such conflicts in sight, individual food service directors must work on their own to see that school meals remain an integral part of their school districts' commitment to child nutrition.

3955-73
DOLLARS AND SENSE OF NUTRITION EDUCATION.
Norman Mitchell
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 78-81. June 21/july 2, 1971.
LB3479.U5U8 F&N
Administrator role, Cost effectiveness, Food programs, Nutrition education, Planning, United States.
Abstract: This paper discusses a proposed Universal Food and Nutrition Educaton Program for all children and the cost of such a program. Information on the proposed bill HR 5291, sponsored in Congress by the American School Food Service Association, is presented. HR 5291 would assure adequate nutrition offerings for the Nation's children, encourage the teaching of principles of good nutrition as an integral part of the total educational process, and strengthen state and local administration of food service programs for children.

3956-73
SCHOOL FEEDING IN DEVELOPING COUNTRIES: AN OVERVIEW OF PROGRAM ACTIVITY AND PROBLEMS AS PERCIEVED BY CARE STAFF ABROAD.
Joel Montague
J Sch Health 43 v (6): 350-356. June 1973.
LB3401.J6 F&N
CARE, Developing nations, Donated foods, Planning, Professional education, School lunch.
Abstract: His report based on questionnaires submitted by CARE overseas employees working in 25 countries on assistedschool feeding programs concludes these programs develop in three stages. After the first, in which all energies are devoted to getting commodities to the recipients, the host country role expands and the program begins to take root. Thus far the third stage, a wholly national program, does not exist. The author postulates its development depends on coherent development of the whole society. The audience for this report should include planners of child feeding programs both here and abroad.

3957-73
2 WAYS TO MAKE SCHOOL LUNCH FUN!
Benedicto Montoya
Food Nutr 3 (5): 8-11. Oct 1973.
aTX341.F615
Attitudes, Elementary schools, Food serving methods, High schools, School lunch programs, Student involvement.
Abstract: Family type lunches are served at six elementary schools in Beaverton, Oregon. Students selected as hostesses and hosts arrive before the other children and pick up the main dishes. After setting the tables for small groups of six to eight students, they also go for seconds and clear the tables. Hosting is considered an honor and the program is very successful. High school students in Beaverton are being served lunch in a way adapted from the most successful quick-service food chains. Selections are many and students react by trying new foods. Of great importance is food service personnel attitude, described as "a little love in the soup.".

3958-73
SCHOOL FOODSERVICE: NO KID STUFF!
James R Myers
Cooking for Profit 39 (233): 29-41. May 1970.
TX901.C6 F&N
Canned foods, Cooking equipment (Small), Milwaukee, School food service supervisors, School lunch programs.
Abstract: This article discusses the school lunch program of Milwaukee, Wisconsin, one of the largest in the U.S. The presentation consists of a number of quotes from Tom Farley, Director of School Food Services in Milwaukee.

3959-73
FIRST ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION; ANNUAL REPORT/1971.
National Advisory Council on Child Nutrition
Washington, D.C. 10 p. 1972.

3959-73

RJ206.A1N3 1971

Annual reports, Child nutrition programs, Federal aid, Food service workers, Legislation, National Advisory Council on Child Nutrition, Nutrient standards, Nutrition education, School food service.

Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) implementing nutrition education curricula within the Child Nutrition Programs, (2) reaching schools without Child Nutrition Programs, (3) upgrading school food service personnel, (4) revising nutritional standards for Child Nutrition Programs, and (5) implementing of the advance funding authority for Child Nutrition Programs.

3960-73

SECOND ANNUAL REPORT OF THE NATIONAL ADVISORY COUNCIL ON CHILD NUTRITION; ANNUAL REPORT/1972.

National Advisory Council on Child Nutrition

Washington, D.C. 14 p. 1973.

RJ206 A1N3 1972

Annual reports, Federal aid, Food service workers, National Advisory Council on Child Nutrition, New foods, Nutrition education, School administration, Student participation, Summer programs.

Abstract: The annual reports of the National Advisory Council on Child Nutrition make recommendations to the President and the USDA for improvements in existing programs. This issue contains proposals for (1) training teachers in nutrition and school food operations, (2) informing school administrators of the importance of nutrition education and school food service, (3) using school food service personnel as resource persons for teachers, (4) making federal funds available for nutrition education efforts, (5) increasing student participation in Child Nutrition Programs, (6) involving schools in summer feeding programs, and (7) monitoring the use of new foods and educating students, parents, and school personnel about them.

3961-73

PROCEEDINGS.

National School Food Service Conference, Rutgers University, 1972

New Brunswick, N.J. 184 p. 1972.

TX345.N3 1972 FGN

Child nutrition programs, Conferences, Food standards and legislation, Food technology, Nutrient standards, Nutrition, Nutrition policy, Proceedings, School food service.

Extract: U.S. Department of Agriculture and the office of Economic Opportunity jointly sponsored a two-year research program, funded to Rutgers University. The program had four objectives: (1) to design a more effective system of school feeding, especially in schools now without food service facilities; (2) to investigate means of improving the nutritive value and acceptability of school food through processing and fortification of donated commodities, and through the use of the technical and marketing ingenuity of the U.S. food industry; (3) to explore ways of using school programs to promote the commercial marketing of nutritionally improved foods; (4) and to gather basic data to improve the USDA feeding program. The purposes of this conference were: to provide and interchange among state school lunch directors, government officials, and cooperating food industry representatives; and to report on the findings of the Rutgers' USDA/OEO project.

3962-73

NATIONAL SCHOOL LUNCH WEEK: PROCLAMATION.

Richard Milhous Nixon

Sch Lunch J 23 (9): 76. Oct 1969.

389.8 SCH6

Advertising, Government role, National School Lunch Week, Presidential messages, School lunch programs.

Abstract: This is the presidential proclamation establishing the week beginning October 12, 1969 as National School Lunch Week.

3963-73

BREAKFAST BREAKTHROUGH (SLIDES).

North Carolina School Food Service Division

Raleigh, N.C., School Food Service Division 80 slides, 2" x 2", color. [1973].

LB3473.N7 FGN

Child nutrition programs, School breakfast, School breakfast programs.

Includes script with narration and scene description.

Abstract: This slide presentation about the school breakfast program was designed by the North Carolina School Food Service Division to introduce interest and initiate action for school breakfast programs. The slides show that by making breakfast a part of the school's total program, children are able to get their proper nutrition, thereby making it easier for them to concentrate on their studies.

3964-73

MEALS FOR THE SCHOOL MARKET.

Ira H Nunn

Vend 24 (16): 40-41. Oct 1970.

HF5483.V4 FGN

Commercial food service, National School Lunch Program, School lunch programs.

Abstract: This article traces the formation and progress of the National School Lunch Program through April 1970, when regulations were changed to allow participation of foodservice firms. The author discusses the significance of this change and the continuing drawbacks, and stresses 11 points that foodservice firms should consider in their programs for serving the Nation's school children.

3965-73

EXPLORING THE SCHOOL LUNCH MARKET.

Philip C Olsson, R E Ohlzon

Vend 24 (18): 40-41. Dec 1970.

HF5483.V4 FGN

Chicago, Commercial food service, Federal programs, School food service.

Abstract: This article covers the closing session of the 1970 NAMA meeting. Philip C. Olsson traced the growth of Federal assistance programs and challenged foodservice operators to find ways of helping schools across the country meet the needs of feeding youngsters. R. E. Ohlzon discussed Chicago schools and indicated how the operator can "get involved.".

3966-73

PRODUCT DEVELOPMENT OPPORTUNITIES WITHIN THE SCHOOL BREAKFAST PROGRAM.

Bonnie J Pahlman

Food Prod Dev 3 (1): 73,76. Feb/Mar 1969.

HD9000.1.F64

Innovation, New products, School breakfast, School breakfast programs, School food service.

Abstract: This article is a challenge to food manufacturers and processors to develop some new products for school breakfast programs. The need is for foods that can meet the nutrition, preparation, and serving requirements of school breakfast programs.

3967-73

LOSERS: THE FEEDING OF POOR KIDS.

William Patterson

Food Mgt 8 (6): 40-43, 62. June 1973.

TX943.F6 FGN

Culturally disadvantaged, Disadvantaged youth, Environmental factors, Psychological aspects, School food service, School lunch programs, Socioeconomic influences, Special groups, diets.

Abstract: Poor school districts carry problems not encountered in more affluent communities. Money for school food is tight; budgets are stretched thin; and worst of all, students detest the food. When the school district is poor, the school food is poor, and students are given meals that are as bad or worse than what they get at home. This article presents the pressures and the problems suffered and borne by students and food service workers in a poor district of Delaware. Their story is not unique. It is shared by thousands of low-income school districts across the United States.

3968-73

PEANUTS JOIN DONATED FOODS LIST.

Sch Foodserv J 27 (9): 16. Oct 1973.

389.8 SCH6

Commodities, Donated foods, Food preparation, quantity, Food purchasing, Peanut butter, Peanuts, Recipes, School food service.

Abstract: Peanut products have joined the group of donated foods, and schools are making wide use of them. These products are highly nutritious and exceedingly popular with children, this article describes some of the ways peanut products are being incorporated into the school lunch menu, and provides a quantity recipe for peanut butter pie.

3969-73

THERE WILL BE NO HUNGRY CHILDREN IN AMERICA.

Carl Perkins

Sch Lunch J 22 (9): 39-44. Oct 1968.

389.8 SCH6

Child nutrition programs, Free lunches, Hunger, Malnutrition, Reduced price school lunches, School food service, School lunch programs, Speeches.

Abstract: This article consists of excerpts from a speech given by Congressman Carl Perkins of Kentucky before the 1968 convention of the American School Food Service Association. In it, he praises the work of school food service personnel and calls for an expanded program of free and reduced-price lunches for children.

3970-73

PITKAS POINT ALASKA; A SETTLEMENT WHERE SCHOOL LUNCH IS NOT TAKEN FOR GRANTED.

Sch Lunch J 23 (8): 46-52. Sept 1969.

389.8 SCH6

Alaska, Facility requirements, Food preparation, Rural areas, School food service, School lunch programs, Student involvement, Type B lunch.

Abstract: The village of Pitkas Point is a cluster of 13 dwellings huddled by the Yukon River 75 miles from the Bering Sea. The nearest sizable town is 150 air miles to the South. There are no roads. Everything sent to the 60 inhabitants is brought by plane, dog sled, or snowmobile. Pitkas Point has a one-room school house, where, since 1968, the teacher and her 10 students together have developed a full-fledged Type B hot lunch program from scratch. The students do much of the baking after school and students also designed and built the tables and benches used for dining. The students deposited their work pay into a school lunch fund which is used for ordering local supplies to supplement donated commodities. The benefits of the student fund have encouraged many students to open their own savings accounts (at the bank 150 miles away). This amazing school lunch program has not only improved students' vitality and health, but has also raised the self-image of the entire village.

3971-73
VITAMINS VS. VENDING MACHINES.
Harry Reasoner
Sch Foodserv J 27 (9): 70. Oct 1973.
389.8 SCH6
Food preferences, Junk food, Miscellaneous foods, Nutrient intake, Nutrition, Nutrition education, School children (6-11 years), School food service.
Abstract: This is a reprint of an editorial TV broadcast given by Harry Reasoner of the ABC network. In it he argues against the installation of junk food vending machines in schools. He bases his opinion on his own observation that children do not select nutritious food over junk food if their preferences tend toward junk food such as soft drinks, candy bars, potato chips, and the like.

3972-73
THE REMARKABLE MISS WALSH AND CINCINNATI'S PENNY LUNCH.
Sch Lunch J 23 (7): 20-25. July/Aug 1969.
389.8 SCH6
Academic performance, Cincinnati, Ohio, Disadvantaged youth, Free lunches, History, Hunger, Nutrient intake, Program planning, School lunch programs.
Abstract: School food service in Cincinnati began in 1908 at Jackson Elementary School in the heart of the tenement district. One teacher, Ella Walsh, saw that hunger was making her students unteachable--they couldn't stay awake, much less concentrate. Through Ms. Walsh's efforts, a kitchen was installed in the school to prepare lunches for students who couldn't go home for a meal. The lunch cost exactly one penny. If a child had no penny, the school fed him anyway. The article goes on to describe the transition from the simpler days of localized Penny Lunch programs, run by each school in its own way, to Cincinnati's multi-million-dollar operation of today.

3973-73
SCHOOL FEEDING: NEW ORLEANS STYLE.
Ronald J Rhodes
Food Nutr 3 (3): 6-7. June 1973.
aTX341.F615
Food preparation and distribution systems, Menu planning, New Orleans, Parochial schools, School food service, School lunch programs.
Abstract: The dishes served at a school food service can be made interesting and innovative, causing the students to become aware of new foods and acquainted with a wide variety of cuisine. This has been the experience of one parochial school food service in New Orleans, Louisiana, where students are encouraged to try new foods.

3974-73
PHILOSOPHY & NEED FOR TECHNICAL INNOVATION IN CHILD NUTRITION PROGRAMS.
Herbert Rorex
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 13-17. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Food standards and legislation, Food technology. Innovation, Nutrient standards, Nutrition policy, Nutritional quality, Program evaluation, School food service.
Abstract: Three basic technical innovations are needed to improve child nutrition programs: (1) improved food delivery systems, including simplified approaches for reaching schools with no food service programs; (2) foods in new, more convenient forms to increase menu variety, to have greater eye and taste appeal for students, and to hold down costs; (3) innovative approaches to nutrition education. All future technical innovations adopted by child nutrition programs should stress human values over technical artistry and/or cost considerations.

3975-73
NEW POLICY HELPS FEED NEEDY CHILDREN.
Herbert D Rorex
U.S., Consumer and Marketing Service
Agric Mark 14 (1): 3. Jan 1969.
A280.38 AG8
Disadvantaged youth, Eligibility, Free breakfast, Free lunches, Guidelines, Reduced price school lunches, School breakfast programs, School lunch programs, U.S. Dept. of Agriculture.
Abstract: The USDA issued national guidelines for judging students need and protecting the anonymity of children receiving free or reduced-price school meals. USDA suggests that in general the free or reduced-price meals should be provided to children whose families take part in or are eligible for food stamps or commodity assistance, as well as those getting public assistance. School districts must give assurance that needy children are not identified to other children. The needy youngsters must not be made to (1) use a separate lunchroom, serving line, or dining room entrance; (2) eat at a different time than paying children; (3) work for their meal; (4) use a different token or ticket for obtaining their meal; or (5) eat a different meal than paying children.

3976-73
STATEMENT OF FNS POLICY ON NUTRITION EDUCATION & TRAINING.
Daniel Rosenfield
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 146-153. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Consumer education, Food standards and legislation, Government role, Nutrition education, Nutrition policy, Research, USDA Food and Nutrition Service.
Abstract: The USDA Food and Nutrition Service has recently been expanding its efforts in nutrition education and training, thanks to the provisions of PL 91-248 enacted in 1970. This law created the FNS Technical Services Staff which oversees and provides nutrition training to personnel in a number of areas. Moreover, it makes available line items for funds for nutrition education purposes. This article purports to explain FNS policy with regard to nutrition education.

3977-73
FEEDING CHILDREN THROUGH USDA PROGRAMS.
Daniel Rosenfield
Food Technol 27 (8): 36-38. Aug 1973.
389.8 F7398
Child nutrition programs, School breakfast programs, School food service, School lunch programs, U.S. Dept. of Agriculture.
Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
Abstract: The author describes the U.S. Department of Agriculture's School Lunch Program, School Breakfast Program, and Special Food Service Program and discusses the role of new foods and food service concepts in overcoming some of the problems involved in child feeding programs.

3978-73
SANDWICH LINE CURES CAFETERIA BLAHS.
Sch Foodserv J 27 (5): 33-35. May 1973.
389.8 SCH6
Sandwiches, School lunch programs.
Abstract: This article discusses the addition of a sandwich line in the foodservices of the St. Gerard-Redemptorist Schools in Baton Rouge, Louisiana.

3979-73
SCHOOL FOODSERVICE IN KNOXVILLE.
Helen Sanstadt
Cooking for Profit 42 (271): 24-29,56. July 1973.
TX901.C6 F&N
Elementary schools, Food service management, Food service workers, High schools, Knoxville, Tennessee, School food service, School lunch programs.
Abstract: On the theory that one of the best ways to improve school food service is to learn how successful food services operate, this article describes the lunch program of the Knoxville, Tennessee school system. Through careful, future-oriented planning, dedicated, inventive workers, and a commitment to producing good food at the rate of about 4,500,000 meals annually, the Knoxville system can be rightfully proud of its school food service achievements.

3980-73
SCHOOL FOODSERVICE IN CHICAGO.
Cooking for Profit 42 (274): 46-49. Oct 1973.
TX901.C6 F&N
Chicago, Food preparation and distribution systems, Food service management, Food serving methods, School food service, School lunch programs, Transportation.
Abstract: The school food service of the city of Chicago is a mammoth operation serving more than 70 million meals annually. The meals are prepared in over 350 individual kitchen units from raw materials. The provisions are enough to stock a small nation. Chicago has a number of poverty areas and thus a concomitant ratio of free meals-23,125,000 of them in 1970, representing $10,406,250 in food and labor costs. This article goes on to quote statistics and describe food service operations that prove Chicago's program to be the largest Type A school meal program in the United States.

3981-73
THE SCHOOL LUNCH SYSTEM MOVES UP THE "RAW-TO-READY" SCALE.
Food Serv 35 (10): 54,56. Oct 1973.
389.2538 F732
Boise, Idaho, Convenience foods, Cost effectiveness, Financial management, Food cost, Food preparation and distribution systems, Food preparation, quantity, School lunch programs.
Abstract: To combat rising food costs, the Boise, Idaho, public schools are moving to more use of convenience foods that require little preparation time and thus reduce the heavy investment in labor costs. Tight controls are kept on the new foods to make sure they are up to par nutritionally. Menus are planned around potatoes, for which Idaho is famous, and which, when properly prepared and eaten, have a high nutritive content.

3982-73
BUILD, BUILD, BUILD.
O L Searing
Food Mgt 8 (12): 38-41, 66,69. Dec 1973.
TX943.F6 F&N
Cost effectiveness, Costs, Facility requirements. Florida, Food preparation and distribution systems, Food service manag-

3983-73

ement, Government role, Population growth, School food service.
Abstract: This is the story of Florida's population boom--its effects on new school construction, new food service planning and operations, and what it all costs.

3983-73
ON-SITE PREPARATION PROVIDES SCHOOL FEEDING FLEXIBILITY.
O L Searing
Food Technol 27 (8):40,44-45. Aug 1973.
389.8 F7398
On-site preparation, School food service, School lunch programs.
Based on a paper presented at the 33rd Annual Meeting of the Institute of Food Technologists, Miami Beach, Fla., June 10-13, 1973.
Abstract: The author explains why Broward County, Fla.'s School Food Service Department prefers on-site preparation of food rather than satelliting in bulk from a central kitchen. Included in the reasons are fewer problems with transportation, increased use of school facilities, and greater flexibility for future needs.

3984-73
RELATED NUTRITION PROGRAMS.
Eva Simpson
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 82-87. June 21/july 2, 1971.
LB3479.U5U8 F&N
Food programs, Nutrition education, Summer programs, Workshops.
Abstract: This paper discusses "related" nutrition programs. Included are the nutrition education roles of programs such as Head Start, Community Action Programs, Vista, theModel City Program, county Cooperative Extension Services, community nutrition councils, the vocational education program FEAST, the Utah State Department of Public Assistance, the Johnson-O'Malley Workshops for Indian parents, summer programs for migrant children, and various committees interested in hunger. A brief review of some of the socio-economic and cultural factors which account for declining nutritional status in the U.S. is included.

3985-73
THE ST. LOUIS STORY.
Sch Lunch J 22 (2): 32-33. Feb 1968.
389.8 SCH6
Cost effectiveness, Elementary schools, Food service management, School food service, School lunch programs, St. Louis, Type A lunch.
Abstract: Fifty elementary schools in St. Louis, Missouri, are now serving cold lunches (Type A pattern) at reduced cost. This article relates how and why the St. Louis schools made the switch.

3986-73
STUDENTS DECIDE FOOD PURCHASES.
Cooking for Profit 39 (233): 81. May 1970.
TX901.C6 F&N
Adolescents (12-19 years), Food preference measures, Food purchasing, Milwaukee, School food service supervisors, School lunch programs, Taste panels.
Abstract: This article describes a teenage advisory committee which taste-tests various types of items periodically to advise the Director of Food Service in the Milwaukee schools as to which items he should order from a variety available.

3987-73
HISTORY AND GEOGRAPHY SERVED AT LUNCH.
B Taylor
Sch Foodserv J 26 (i.e.25, 8): 78,80-82. Oct 1971.
389.8 SCH6
Education, Geography instruction, History instruction, Nutrition education, School lunch programs.
Abstract: Concept of total education used in DeKalb County (Ga.) schools, by combining study units in history and geography with lunches served at school. Parents and other interested persons, as well as teachers and food service personnel are involved.

3988-73
WHY NEW JERSEY SCHOOLS DO OR DO NOT PARTICIPATE IN SCHOOL FEEDING PROGRAMS.
Daymon Thatch, Lewis B Straus
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 74-80. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Facility requirements, New Jersey, School administration, School lunch programs, School systems, Student participation, Surveys.
Abstract: A study, conducted to find out why New Jersey schools do not participate in school food programs, revealed the following facts. The major reason for non-participation was stated to be a lack of facilities, both of kitchens and storage areas. Many schools thought that the costs of initiating a program were extremely high. Some administrators felt the school lunch program was not consistent with the school's educational objectives, and there was community pressure not to join.

3989-73
NEW CHILD NUTRITION PROGRAM OPENS.
U.S., Consumer and Marketing Serive
Agric Mark 14 (1): 8-9. Jan 1969.
A280.38 AG8
Child nutrition programs, Disadvantaged youth, Federal aid, Food preparation and distribution systems, Government role, Institutional feeding, Preschool programs, Special Food Service Program for Children, USDA Consumer and Marketing Service.
Extract: The Special Food Service Program for Children is geared to reach those youngsters who cannot be helped through established school lunch and school breakfast programs. Those eligible are public and non-profit private institutions like day-care centers, settlement houses, and recreation centers that care for children from low-income areas, or from areas with many working mothers. In-residence institutions are not eligible. Children who are able to pay for their meals are expected to do so. However, needy children will be served meals free or at a substantially reduced price. Institutions taking part in the program must: (1) make it available to children regardless of race, color, or national origin; (2) serve, on a non-profit basis, meals which meet minimum nutritional requirements; (3) supply free or reduced price meals to children unable to pay the full price, and (4) make no physical segregation of, nor discriminate against any child because of his inability to pay.

3990-73
SCHOOL LUNCH PROGRAM BOOMS IN FULTON COUNTY, GA.
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 4-5. Apr 1968.
A280.38 AG8
Donated foods, Elementary schools, Food preferences, Food service management, Georgia, High schools, School lunch programs, Student participation.
Abstract: The school lunch program in Fulton County, Georgia, is a great success due primarily to efficient use of USDA donated foods and careful attention to student food preferences--especially those of high school students who have special concerns with weight and complexion. The high school cafeteria offers the usual plate meal plus an express line serving a hamburger-based meal and a low-calorie salad plate meal. The result is enthusiastic patronage of the school food service.

3991-73
RUN FOR YOUR BREAKFAST--TO SCHOOL!
U.S., Consumer and Marketing Service
Agric Mark 13 (6): 6-7. June 1968.
A280.38 AG8
Cleveland, Donated foods, Elementary schools, Pilot projects, School breakfast programs, School children (6-11 years), School food service, Student participation.
Abstract: In 1968, Cleveland, Ohio, started the nation's then largest pilot school breakfast program. While providing nourishment for children's bodies and minds, the program has had side benefits such as a 10% increase in daily school attendance figures and heightened attention span and energy on the part of students. Using USDA donated foods, the children receive a breakfast of orange juice, milk, and cereal, none of which requires school kitchen facilities for preparation.

3992-73
SOUND BODIES, SOUND MINDS, CLEAN PLATES.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 4-5. July 1968.
A280.38 AG8
Cost effectiveness, Donated foods, Food preparation, Food service management, Menu planning, School food service, School lunch programs, Student participation.
Abstract: Stressing the importance of good eating habits in school is one thing. Getting students to eat properly when meal prices are high or the variety of food is limited is quite another. To provide low-cost, nutritious, well-planned meals with varied menus, the Acworth, Georgia, school food service makes abundant use of USDA donated foods. This article describes how these donated commodities are used in food preparation to create a diversified menu, to reduce the cost of student lunches, and to "merchandise" the food in such a way as to increase student participation.

3993-73
ISOLATED ISLAND GETS SCHOOL FEEDING PROGRAM.
U.S., Consumer and Marketing Service
Agric Mark 13 (7): 16. July 1968.
A280.38 AG8
Child nutrition programs, Cultural factors, Food habits, Nutrition education, Program planning, Rural areas, School food service, South Carolina, Student involvement.
Abstract: Daufuskie Island, a small area of land off the South Carolina coast, has 134 inhabitants (33 of which are school children), and all are poor. Thanks to donated foodsand other USDA program assistance, Daufuskie's two-room school provides breakfast and lunch for the students. The food service has provided a basic education for children in nutrition, proper eating habits, and table manners. Some children didn't know how to use knives and forks before the food program began. The school food service is also used to teach older students some useful job skills. When they leave the island to attend high school, students have very little money. The food service director trains boys and girls to be waiters and kitchen helpers so they can get summer and part-time jobs on the mainland, earn some money, and keep themselves in school.

3994-73
LOUISVILLE SCHOOLS ENCOURAGE PLATE LUNCHES.
U.S., Consumer and Marketing Service
Agric Mark 13 (11): 11. Nov 1968.
A280.38 AG8
A-la-carte service, Food habits, Free lunches, Louisville, Kentucky, Malnutrition, Nutrition education, Research, School lunch programs, Type A lunch.
Abstract: The Louisville, Kentucky, school food service made a study to discover how it could best combat (1) the reluctance of poor children to accept free or reduced-price meals and (2) the tendency of all children to select non-nutritious food and thus perpetuate the malnutritionwithout-hunger syndrome. First of all, the a-la-carte service that competed with the Type A lunches was eliminated in all schools. Then, the criteria by which children were judged eligible for free lunches were liberalized, and a new meal ticket system was established to insure the anonymity of free-lunch recipients.

3995-73
BREAKFASTS BRIGHTEN SUMMER SCHOOL MORNINGS.
U.S., Consumer and Marketing Service
Agric Mark 13 (11): 13. Nov 1968.
A280.38 AG8
Child nutrition programs, Disadvantaged youth, Eligibility, Free breakfast, Parochial schools, School breakfast programs, Summer programs, Summer schools.
Abstract: This article outlines the rationale and operation of a summer breakfast program in the Jersey City parochial school system. After the advent of this breakfast program, the children were noticably improved in energy and mental alertness. Help in serving the meals came from Neighborhood Youth Corps workers and college students. The schools were eligible for this unusual summer breakfast program because they were providing instruction and were located in low-income areas.

3996-73
1969 MARKED NEW ERA IN CHILD NUTRITION.
U.S., Consumer and Marketing Service
Agric Mark 15 (1): 3. Jan 1970.
A280.38 AG8
Child nutrition programs, Government role, Hunger, Malnutrition, Nutritional status, School children (6-11 years), Student participation, U.S. Dept. of Agriculture.
Abstract: This article reviews the success of the USDA child nutrition programs during 1969 in terms of the number of children participating. Emphasis is placed on the role of USDA food programs in combating hunger and malnutrition in the United States.

3997-73
TOOLS TO FIGHT MALNUTRITION.
U.S., Consumer and Marketing Service
Agric Mark 14 (6): 7-9. June 1969.
A280.38 AG8
Child nutrition programs, Food distribution programs, Food stamp programs, Government role, Malnutrition, National School Breakfast Program, National School Lunch Program, Special Food Service Program for Children, U.S. Dept. of Agriculture.
Abstract: This article explains how the various food distribution programs of the USDA were designed to be effective tools for combating malnutrition in the United States.

3998-73
HOLIDAY SCHOOL LUNCHES GET NUTRITIONAL TWIST.
U.S., Consumer and Marketing Service
Agric Mark 14 (12): 14-15. Dec 1969.
A280.38 AG8
District of Columbia, Holiday foods, Menu planning, Nutrient requirements, Nutrient standards, Nutritional adequacy, Research, School lunch programs, Type A lunch.
Extract: School lunches during the holiday season will have a slightly different twist this year in 16 greater Washington, D.C., metropolitan schools which are taking part in a menu planning test aimed at assuring a more nutritious meal in schools participating in the National School Lunch Program. These schools have been using a new concept for selecting some of the foods for school lunches during a three-month period which began in October and ends this month. The results of the menu planning test will serve as a basis for establishing new guides for planning lunches for use nationwide. The 16 schools have been revising their approach to planning Type A lunches by putting more emphasis on the selection of certain key foods that will supply nutrients such as vitamin A, iron, vitamin B6 and magnesium, that are sometimes short in lunches.

3999-73
HOW CONSUMER FOOD PROGRAMS IMPROVE DIETS, FISCAL '67; AN ACTIVITY REPORT FOR THESE PROGRAMS WHICH ARE DESIGNED TO COMBAT HUNGER IN THIS COUNTRY.
U.S., Consumer and Marketing Service
Agric Mark 12 (12): 15. Dec 1967.
A280.38 AG8
Diet improvement, Donated foods, Food distribution programs, Food stamp programs, Milk programs, Plentiful Foods Program, School breakfast programs, School lunch programs, USDA Consumer and Marketing Service.
Abstract: This article is a 1967 activity report of those programs under the aegis of the USDA Consumer Marketing Service that were designed to combat hunger in the United States. These programs are the School Breakfast and Lunch Programs, the Special Milk Program, the Food Stamp Program, the Donated Foods Program, and the Plentiful Foods Program.

4000-73
FOOD FOR SUMMER CAMPS.
U.S., Consumer and Marketing Service
Agric Mark 14 (5): 11. May 1969.
A280.38 AG8
Commodities, Donated foods, Eligibility, Food distribution programs, Plentiful Foods Program, Summer camps, Summer programs, USDA Consumer and Marketing Service.
Abstract: Through its Plentiful Foods Program, the USDA Consumer and Marketing Service makes commodity assistance available for the food services of non-profit summer camps for children. This article explains the eligibility requirements, the foods made available, and the legal compliances necessary for participation.

4001-73
GETTING A PROGRAM STARTED.
U.S., Consumer and Marketing Service
Agric Mark 14 (6): 11-12. June 1969.
A280.38 AG8
Family food donation programs, Federal aid, Food distribution programs, Food stamp programs, National School Breakfast Program, National School Lunch Program, Program planning, Special Food Service Program for Children, Supplemental feeding programs.
Abstract: For those people who want to establish food programs in their local communities, this article provides some basic information about USDA food distribution programs--how they work; who is responsible for what aspects of the operation; local, state, and federal contracts; and how to gain community support and help in setting up a new food program.

4002-73
USDA FOOD MEANS HAPPY KIDS THIS SUMMER.
U.S., Consumer and Marketing Service
Agric Mark 14 (8): 5. Aug 1969.
A280.38 AG8
Food distribution programs, Institutional feeding, Special Food Service Program for Children, Summer programs, USDA Consumer and Marketing Service.
Abstract: This article explains briefly the operation of the USDA Special Food Service Program for Children and describes some specific summer projects in various areas of the country where the Special Food Service Program is working.

4003-73
A SCHOOL LUNCH FOR ALL SEASONS.
U.S., Consumer and Marketing Service
Agric Mark 14 (4): 8-9. Apr 1969.
A280.38 AG8
Dining rooms, Elementary schools, Menu planning, Merchandising, School food service, School lunch programs, Student involvement, Student participation.
Abstract: A Springfield, Virginia, elementary school has created a special dining area called the "Three Seasons Cafe" in one section of the cafeteria. The children work to design the decorations and table setting to match each season of the year. The cafe's purpose is to improve student cafeteria behavior and increase interest in the school lunch program. As a reward, those boys and girls who display commendable table manners and general cafeteria behavior are selected to eat their lunch in the cafe.

4004-73
NATIONAL SCHOOL LUNCH PROGRAM. Rev. ed.
U.S., Consumer and Marketing Service
Washington, D.C. GPO unp. 1968.
1AG84Pro PA-19
Eligibility, Federal aid, Government role, History, Legislation, National School Lunch Program, Student participation, Type A lunch, USDA Food and Nutrition Service.
Abstract: This pamphlet describes the origins and operations of the National School Lunch Program. It explains the food and cash assistance available to local school districts, the eligibility requirements, and the required Type A lunch pattern. Regional USDA offices where further information may be obtained are listed at the back of the pamphlet.

4005-73
CLOSING THE NUTRITION GAP: THE CHILD NUTRITION ACT OF 1966.
U.S., Consumer and Marketing Service
Washington, D.C. unp. 1967.
1AG84Pro PA-812
Child nutrition programs, Eligibility, Federal aid, Information sources, Legislation, Milk programs, National School Breakfast Program, Nonfood assistance program.
Abstract: This little pamphlet explains the enabling legislation, operation, federal assistance, and elegibility requirements of the three main programs comprising the Child Nutrition Act of 1966--the Special Milk Program, the School Breakfast Program, and the nonfood assistance program. REGIONAL USDA offices where further information may be obtained are listed at the back of the pamphlet.

4006-73
TRAINING MANUAL: SPECIAL SUMMER FOOD SERVICE PROGRAM.
U.S., Dept. of Agriculture
Washington, D.C. 22 p. [n.d.].
1AG84Pro PA-1031

8007-73

Food service training, Food service workers, Instructional materials, Manuals, Special Food Service Program for Children, Summer programs, Training techniques.
Abstract: For the use of sponsors of special summer food programs, this training manual provides all the necessary content information and instructional guidelines for teaching on-site workers to properly manage and operate a successful summer food service for children.

8007-73
JENNY IS A GOOD THING (MOTION PICTURE); PROJECT HEAD START. DISTRIBUTED BY THE NATIONAL AUDIOVISUAL CENTER AND MODERN TALKING PICTURE SERVICE, INC.
U.S.,#Dept. of Health, Education and Welfare, Office of Child Development, Project Head Start
Washington, National Audiovisual Center 1 reel, 16mm, sd, col, 18 min. 1969.
LB1140.J4 FSN AV
Adult education, Head Start, Integrated curriculum, Nutrition education, Preschool children (2-5 years), School lunch programs, Teacher education.
With leader's discussion guide.
Abstract: The Head Start program has determined to make the subject of food and nutrition one of the basic learnings for pre-school children. This film shows examples of Head Start's efforts to do so. It was shot at Head Start centers around the country, recording creative and wide-ranging nutrition-related activities for and with children. The film was developed primarily for staff training and discussion groups with parents.

8008-73
SITE HANDBOOK: SPECIAL SUMMER PROGRAM FOR CHILDREN.
U.S., Food and Nutrition Service
Washington, D.C. 10 p. 1973.
1AG84Pro PA-1041
Food preparation and distribution systems, Food service management, Handbooks, Meal patterns, Program planning, Recordkeeping, Sanitation, Special Food Service Program for Children, Summer programs.
Abstract: This handbook for site supervisors and managers of summer feeding programs provides all the necessary information for a successful food service operation. It tells how to plan and organize the food service; how to receive, hold, and serve the food; how to insure sanitary work habits; how to prepare children for meals; how to keep daily records; how to arrange meal patterns; and even what to do when visitors arrive.

8009-73
NATIONAL SCHOOL LUNCH PROGRAM; BACKGROUND AND DEVELOPMENT.
U.S., Food and Nutrition Service
[Washington, U.S. Gov't. Print. Off.] 30 p. [1971].
LB3479.U5U52 FSN (U.S. Food and Nutrition Service. FNS no. 63)
Facility requirements, Federal aid, Government role, History, Innovation, Legislation, Milk programs, National School Lunch Program, Nutrition education.
Abstract: Beginning with the early European programs for child feeding, this booklet traces the origins and development of U.S. child nutrition efforts to the present. Special attention is given to events of the past 25 years--since the enactment in 1946 of the National School Lunch Act--when public concern over child nutrition became acute. This furor resulted in the establishment of the Child Nutrition Act of 1966 with its attendant authorization of the Special Milk Programs, School Breakfast Programs, non-food assistance funds, and centralized school food operations. Awareness of malnutrition and nutrient requirements have fostered public demand for nutrition education in connection with school lunch programs. New technical developments in foods and food service have considerably improved school lunch operations and extended them to schools in remote areas. The last section of the booklet deals with recent Congressional action and future school lunch plans.

8010-73
CHILD NUTRITION PROGRAMS.
U.S., Food and Nutrition Service
Washington, D.C. unp. Mar 1970.
1AG84Pro PA-948
Child nutrition programs, Information sources, Milk programs, National School Breakfast Program, National School Lunch Program, Special Food Service Program for Children, USDA Food and Nutrition Service.
Abstract: This little pamphlet sets out the basic information and goals of the child nutrition programs that are under the auspices of the USDA Food and Nutrition Service. These include the National School Lunch Program, School Breakfast Program, Special Milk Program, and the Special Food Service Program for Children. Regional USDA offices where further information may be obtained are listed at the end of the pamphlet.

8011-73
CINCINNATI SUMMER FOOD SERVICE DEMONSTRATION PROJECT: SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; CINCINNATI, OHIO, 1972.
U.S., Food and Nutrition Service
Washington, D.C. various pagination. 1972.
LB3479.U5 FSN
Cincinnati, Ohio, Donated foods, Food preparation and distribution systems, Food programs, Menu planning, New foods, Pilot projects, Special Food Service Program for Children, Summer programs.
Abstract: The Cincinnati Summer Food Service Demonstration Project was a cooperative effort involving the U.S. Department of Agriculture, Cincinnati Recreation Commission (Sponsor), Cincinnati Board of Education (Division of Food Services), and the Cincinnati Municipal Garage (Transportation). The primary objective of this project was to develop guidelines, suggestions, and tools designed to overcome problem areas encountered in Special Food Service Program summer operations in previous years and to be used for improved operations in the future. New approaches in terms of menu planning, new foods, new food service concepts and systems were tested and evaluated. This report provides detailed information on how the project was set up, operated, and evaluated. Twenty specific recommendations for effective summer food service programs are listed.

8012-73
SPECIAL FOOD SERVICE PROGRAM FOR CHILDREN; SUMMER PROGRAMS SPONSOR HANDBOOK.
U.S., Food and Nutrition Service
Washington, D.C. 24 p. [n.d.].
LB3479.U5U5 F68
Facility requirements, Federal programs, Financial support, Food service management, Government role, Program planning, Special Food Service Program for Children, Summer programs.
Abstract: This handbook is intended to give guidance to sponsors of summer programs wishing to participate in the Special Food Service Program for Children. With the passage in 1968 of Public Law 90-302, an amendment to the National School Lunch Act, Congress authorized the Special Food Service Program for Children. This program makes cash and food commodity assistance available for the feeding of children in service institutions. Reimbursement rates are assigned by the State Agency or Regional Office, and in especially needy situations up to 80 percent of operating costs may be paid. This booklet spells out the steps necessary for (1) developing a summer feeding program, (2) obtaining federal assistance and approval of food service sites, (3) assigning supervisory responsibility for the program, (4) contracting with food service management companies, (5) keeping required records and reporting data, (6) planning and preparing meals, and (7) training on-site personnel.

8013-73
PRIORITIES IN HIGHER EDUCATION; THE REPORT OF THE PRESIDENT'S TASK FORCE ON HIGHER EDUCATION.
U.S.,TPresident's Task Force on Higher Education
Washington, D.C. 31 p. 1970.
LA227.3.A27 FSN
Administration policies, Educational planning, Federal government, Financial support, Higher education.
Abstract: This report delineates the status of higher education in the United States and proposed recommendations in several areas: (1) immediate federal support to disadvantaged students, professional health care education, tax incentives to higher education, (2) continuing federal support for expansion of post-high school opportunities, graduate and professional education, (3) institutional priorities for clarification of institutional purposes, curriculum and teaching improvements, efficient use of resources, clarification of institutional governance, (4) suggested national academy of higher education.

8014-73
CUP-CANS COME TO IDAHO.
Ralph E Vincent
Food Nutr 3 (6): 2-5. Dec 1973.
aTX341.F615
Child nutrition, Cup-can, Food delivery systems, Idaho, School food service, School lunch programs, Transportation, Type A lunch.
Abstract: In Idaho, nutritious food is being delivered to schools in isolated areas of the state by means of the cup-can system--a 7 to 8 ounce canned entree that comprises a Type A lunch when supplemented with fruit and/or vegetables, bread, fortified margarine or butter, and milk. The canned entrees are heated in special, low-temperature ovens and can be eaten from the can. In Idaho, where the terrain is rugged, deliveries of food are made by donated vans, pick-ups, private cars, and mail trucks over steep mountain passes and narrow roads, made treacherous by heavy snows, rock slides, and swollen rivers. These perilous 100-mile journeys are made daily, but in the case of the smallest and most remote school-Atlanta--perched high in the mountains, classes are not being held during 1973. The teacher moved to Boise so her son could go the high school, and no replacement could be found. But despite the rugged conditions under which these remote schools operate, the cup-can system has been working well.

8015-73
WASHINGTON REPORT (NOV. 1973).
Amer School Board J 160 (11): 11. Nov 1973.
LB2831.A4 FSN
Federal aid, Government role, School lunch programs, Student participation, Surveys, U.S. Dept. of Agriculture.
Abstract: This article reports the results of a survey in which it was found that school districts not participating in the National School Lunch Program offer four main reasons for their abstention. (1) They don't like the mandatory Type A lunch menu set by government nutritionists. (2) Districts do not want to offer free or reduced-price lunches to poor children. (3) They refuse to operate their lunch pgrograms on a non-profit basis, as required by law. (4) They lack the local funds necessary to acquire or expand facilities to prepare and serve food, and some districts do not get enough assi-

stance from state or federal governments.

4016-73
WASHINGTON WORKSHOP: MILESTONE IN SCHOOL LUNCH PLANNING.
Sch Lunch J 22 (8): 17-18. Sept 1968.
389.8 SCH6
District of Columbia, Program planning, School food service supervisors, School lunch programs, State officials, U.S. Dept. of Agriculture, Workshops.
Abstract: In 1968 the school food service directors of the 50 states met in Washington, D.C., with representatives of the U.S. Department of Agriculture in an effort to hammer out guidelines for school food service in the next decade. During the four-day workshop the directors and USDA representatives split into work groups to discuss and make recommendations on (1) reaching needy children; (2) federal-state administration regulations and policies; (3) cooperative financing; and (4) nutrition education and training. This article summarizes the findings and recommendations of the workshop participants.

4017-73
WE'D DO THE SAME THING.
Sch Foodserv J 27 (5): 14. May 1973.
389.8 SCH6
Central Kitchen, Satellite, School lunch programs.
Abstract: This article discusses the implementation of a centralized kitchen and satellite feeding program in the elementary schools of Bridgeton, New jersey, which previously had had no foodservice.

4018-73
COMMUNITY NUTRITION WORKERS--THEIR EFFECTIVENESS IN A NUTRITION DELIVERY SYSTEM.
Anita Yanochik, Carol Eichelberger, Karen Webb
Publ Health Curr 13 (5): 1-4. Sept/Oct 1973.
RA421.P8 F&N
Adult nutrition education, Community programs, Consumer education, Laboratory techniques, Low income groups, Nutrition aides, Paraprofessional training, Professional education.
Abstract: The Arizona State Department of Health has developed a nutrition delivery system which makes use of community nutrition aides who work directly with a large number of families, freeing professional nutritionists for supervisory roles. These aides are taught simple laboratory tests, how to measure heights, weights and temperatures, how to identify problems, and what are sound food practices. They learn about health resources available, and facts for consumers. This article for professional nutritionists and other health workers describes how the aides are trained and carry out their duties.

4019-73
HOW CAN WE STRENGTHEN SCHOOL FOOD SERVICE.
Clayton Yeutter
Food Nutr 3 (5): 2-4. Oct 1973.
aTX341.F615
Attitudes, Disadvantaged youth, Engineered foods, Fortified foods, Menu planning, Nutrient standards, School breakfast programs, School lunch programs, Student involvement.
Abstract: Food programs now provide lunches for over 25 million children in more than 86,000 schools. Breakfast and nonschool situation programs are providing nutrition for additional thousands of needy children. Tests are being conducted to establish a nutrient basis for menu-planning, which might act as an alternative to the Type A lunch pattern, resulting from need for greater flexibility in meal standards. Fortified and engineered foods are being developed and tested. Reaching groups outside the child nutrition programs should receive high priority. Attitude, "merchandising," and student involvement in planning are emphasized as major factors in high participation in school lunch programs.

4020-73
STUDENTS COME FIRST AT ST. OLAF.
Judy Zuhlke
Sch Foodserv J 27 (5): 54-56. May 1973.
389.8 SCH6
College food service, Health foods, Vegetarian diets, Weight control.
Abstract: This article discusses the foodservice at St. Olaf's College in Northfield, Minnesota. An Advisory Food Service Committee of students meets frequently with the foodservice director. Special features of the foodservice program include natural foods, a vegetarian menu, and a weight control program.

Recipes

4021-73
AMERICANA RECIPES.
Instit/vol Feeding 70 (5): 57,72-73. Mar 1972.
TX820.I5
Cookery, American, Recipes.
Abstract: This article presents twelve Americana recipes.

4022-73
APPLESAUCE ACCENTS SCHOOL MENUS.
Sch Foodserv J 27 (7): 108-109. July/August 1973.
389.8 SCH6
Applesauce, Food selection, Menu planning, Recipes, School lunch, Side dishes.
Abstract: Applesauce is a favorite food item that can be served by itself or in combination with other ingredients. Here are listed some of the most popular combinations that add nutritious variety to school lunch menus. A recipe for applesauce peanut butter cake is also included.

4023-73
BETTER HOMES AND GARDENS CALORIE COUNTER'S COOK BOOK.
New York, Meredith 96 p. illus. 1970.
TX715.B4 F&N
Adults, Caloric modifications, Cookbooks, Menu planning, Recipes, Weight control.
With a foreword by Phillip L. White, Secretary, Council of Foods and Nutrition, American Medical Assn.
Abstract: This cook book contains about 170 calorie-trimmed recipes for the normal healthy adult who wishes to control or lower his body weight. Sample menus for several daily total calorie levels are included, as are other suggestions for maintaining a satisfactory weight, and charts of calories and cholesterol in common foods.

4024-73
ONE-DISH MEALS: MULTI-PROFIT POTENTIAL.
Eulalia Blair
Instit/vol Feeding 71 (9): 71-73. Nov 1, 1972.
TX820.I5
Cookery, Food serving methods, Garnishes.
Abstract: This article focuses on one-dish meals and casseroles. Suggestions for one-dish entrees and a variety of ways to garnish one-dish items are included.

4025-73
RECIPES FOR IMAGINATIVE LOW-COST MEALS.
Eulalia Blair
Instit/vol Feeding 72 (11): 60-62,64-65,82. June 1, 1973.
TX820.I5 F&N
Commercial food service, Cost effectiveness, Institutional feeding, Meal planning, Merchandising, Recipes.
Abstract: Attractive, good-tasting dishes need not be expensive. Thrift can be maintained by combining inexpensive ingredients with imagination and style to produce even gourmet fare. Large-volume recipes are provided for a wide variety of meals to fit restricted budgets.

4026-73
IF ITS'S GERMAN, IT SELLS.
Eulalia Blair
Instit/vol Feeding 70 (12): 39-45,51,54,58,64,66. June 15, 1972.
TX820.I5
Cookery, German, Recipes, Restaurants.
Abstract: This article features restaurants throughout the Su.s. Which specialize in German cuisine and decor. Fourteen recipes for German dishes are included.

4027-73
THE CUISINES OF SOUTH AMERICA.
Eulalia C Blair
Instit/vol Feeding 73 (8): 103-106. Oct 15, 1973.
TX820.I5 F&N
Cookery, Cookery, South American, Cooking methods, Cooking techniques, Recipes.
Abstract: South American cookery is varied and "different," and can make a unique contribution to a restaurant menu. The dishes from each country are distinctive not because they incorporate rare or unusual ingredients, but rather because of the exceptional combinations of food which comprise them. This article describes the distinctive features of South American cuisine, and provides recipes for several typical South American dishes.

4028-73
ENTREE LOAVES; FORM PROFIT-BUILDING SPECIALTIES WITH MEAT, FISH & PASTA.
Eulalia C Blair

4028-73

Instit/vol Feeding 73 (1): 29-33. July 1, 1973.
TX820.I5 FSN
Alimentary pastes, Chicken, Fish, Food preparation, Main dishes, Meat, Meat loaves, Menu planning, Turkey.
Abstract: Meat and fish can be combined with pastas to create a wide variety of loaf entrees. The basic preparations for all loaf dishes are similar, but one can be very creative in combining ingredients, selecting seasonings, and inventing toppings. This article describes and lavishly illustrates several original ideas for loaf entrees.

4029-73
DESSERTS WITH LIQUEUR: POTENT SALES POTENTIAL.
Eulalia C Blair
Instit/vol Feeding 73 (11): 43-45. Dec 1, 1973.
TX820.I5 FSN
Alcoholic beverages, Desserts, Food preparation, quantity, Food service, Liqueur, Menu planning, Merchandising, Recipes.
Abstract: Liqueurs are usually considered an after-dinner drink, but they can be combined with fruits, cakes, ice cream, and other bases to create delicious desserts of all kinds. Here is a wealth of merchandising ideas for liqueur desserts. Recipes are included.

4030-73
CREATIVE CUSTARDS.
Eulalia C Blair
Instit/vol Feeding 68 (18): 53-55. Sept 15, 1971.
TX820.I5 FSN
Custard, Food preparation, Recipes.
Abstract: This article discusses the properties and preparation of various types of custards and includes three custard recipes.

4031-73
SEAFOOD: CHOICE MORSELS WITH A LOYAL FOLLOWING.
Eulalia C Blair
Instit/vol Feeding 69 (1): 48-50,52,54,57. July 1, 1971.
TX820.I5
Recipes, Seafood.
Abstract: This article discusses a variety of ways to use seafoods and includes twelve recipes for seafood dishes.

4032-73
LUNCHEON AND SUPPER DISHES; FOR FOODSERVICE MENU PLANNING.
Eulalia C Blair
Boston, Institutions/volume Feeding Magazine 217 p., illus. 1973.
TX715.B55 FSN
Cooks, Food preparation, quantity, Food service workers, Menu planning, Recipes.
Abstract: Recipes for quantity preparation of over 200 luncheon and supper entrees are compiled in this book for food service menu planners and cooks, dietitians, and others involved in institutional feeding. Menu suggestions are offered. Many of the recipes could be used in school feeding programs.

4033-73
ALL-AMERICAN FOOD: A WEALTH OF REGIONAL SPECIALTIES.
Eulalia C Blair
Instit/vol Feeding 70 (5): 51-55. Mar 1972.
TX820.I5
Cookery, American, Cookery, Creole, Cookery, Mexican, Cookery, New England.
Abstract: This article presents American foods from New England, the Midwest, Southern Louisiana, the California Coast, and the Southwest.

4034-73
THE DOWN TO EARTH COOKBOOK.
Anita Borghese
New York, Charles Scribner's Sons 128 p., illus. 1973.
TX715.B6 FSN
Cookbooks, Organic foods, Recipes, School children (6-11 years).
Foreword by Mary T. Goodwin, Public Health nutritionist.
Abstract: The intent of this illustrated cookbook for school children is to make cooking and eating healthy foods fun, and thus to help establish good eating habits. The emphasis is on use of natural foods that are unrefined, or contain no added preservatives.

4035-73
BREAKFASTS FOR EVERY LIFE STYLE (POSTER).
Fam Health 5 (9): 28-29. Sept 1973.
RA773.F3 FSN
Adults, Breakfast, Proteins, Recipes, Weight control.
Abstract: Homemakers and those who plan breakfasts for child feeding programs should find some suggestions for interesting breakfasts in these 28 menus with recipes, which are planned to provide adequate calories and proteins, as well as essential vitamins and minerals.

4036-73
CASSEROLES AND ONE-DISH MEALS.
Cooking for Profit 42 (271): 30-32,34-35. July 1973.
TX901.C6 FSN
Casseroles, Cooking methods, Cooking techniques, Menu planning, Recipes.
Abstract: Casseroles can keep food service labor and material costs to a minimum. They permit use of ingredients that act as extenders for meats and other expensive items. This article presents a number of different casserole recipes that will fit a variety of food service menus.

4037-73
1 PINCH OF SUNSHINE, 1/2 CUP OF RAIN; NATURAL FOOD RECIPES FOR YOUNG PEOPLE.
Ruth Cavin, Frances Grame Scott
New York, Atheneum 95 p., illus. 1973.
TX715.C32 FSN
Cookbooks, Natural foods, Recipes, School children (6-11 years).
Abstract: This book of recipes has been designed for children of school age to help them make some of the things they like to eat. The emphasis is on natural foods, and there are instructions on care and safety in food preparation and cooking. Some of the nutritional statements suggest functions other than known ones for certain nutrients, like vitamin C.

4038-73
COLD DESSERTS FOR HOT WEATHER MENUS.
Vend 25 (4): 26-29. Apr 1971.
HF5483.V4 FSN
Desserts, Recipes.
Abstract: This article discusses summer desserts including tarts, pudding, and cheesecake. A discussion of strawberries, several recipes, and a number of suggestions for the use of tart shells are included.

4039-73
PRACTICAL PROFESSIONAL COOKERY.
H L Cracknell, R J Kaufmann
[London] Macmillan 536 p. [1972].
TX725.A1C68 FSN
Cookery, Cookery, international, Metric system, Recipes.
Abstract: This new cookery book covers the whole range of the culinary arts and is designed for students of catering and others involved in food service. It lists abbreviations and conversion tables, has a section on kitchen organization, principles of cookery, and a glossary of technical terms. One feature of the book is that metric quantities are used throughout.

4040-73
LET'S COOK IT RIGHT. Rev ed.
Adelle Davis
New York, Harcourt, Brace & World 597 p. illus. [1970].
TX715.D3 1970 FSN
Applied nutrition, Cookbooks, Cookery, Cooking methods, Nutrient values, Nutritional quality, Recipes.
Abstract: The application of nutritional knowledge in the kitchen has not kept up with the findings in nutritional research. If good health is to be maintained, nutritional knowledge must be applied every day in planning and preparing meals. The recipes and cooking techniques presented in this book are designed to show the homemaker how to cook food so that the greatest number of nutrients are retained.

4041-73
THE LOW BLOOD SUGAR COOKBOOK.
Francyne Davis
New York, Grosset & Dunlap 199 p. [1973].
RM237.9.D38
Carbohydrate modifications, Cookbooks, Cookery, Hypoglycemia, Recipes, Sauces.
Available from NAL .

4042-73
DICED APPLES: VERSATILITY PLUS.
Vend 24 (7): 65-66. Apr 1, 1970.
HF5483.V4 FSN
Apples, Recipes.
Abstract: this article presents five recipes for utilizing diced apples in various ways.

4043-73
EQUALLY NUTRITIOUS...BUT LOWER IN CALORIES.
Food Mgt 8 (9): 58-61,65,71,73. Sept 1973.
TX943.F6 FSN
Caloric intake, Caloric modifications, Caloric values, Calorie-restricted diets, Menu planning, Recipes, Weight control.
Abstract: For the food service manager who wants to include low-calorie items on his menu, here are some suggestions for tasty dishes and recipes for making them.

4044-73
THE AMERICAN HEART ASSOCIATION COOKBOOK.
Ruth Eshleman, Mary Winston
American Heart Association
New York, David McKay Co. 486 p. 1973.
RM221.C3E8 FSN
Adults, Cardiovascular disorders, Cholesterol-low diets, Cookbooks, Fat-controlled diets.
Foreword by Campbell Moses, Medical Director, American Heart Association.
Abstract: This cookbook of over 400 kitchen-tested recipes has been compiled to help the individual who wishes to reduce the risk of heart attack and stroke through diet. Both saturated fat and cholesterol are controlled in these recipes. The book can also be used by physicians and dietitians in counselling patients. Suggested menus and shopping and cooking tips are given, and a chart of fatty acids and cholesterol in usual foods is included.

4045-73
FISHING AROUND FOR VARIETY.
What's New Home Econ 37 (6): 51-53. Sept 1973.
321.8 W55
Animal sources of food, Cooking methods, Fish, Food preparation, Nutrient values, Purchasing, Seafood.
Abstract: Americans are eating more fish than ever before. This article explains why the new demand for fish has arisen and describes three lesser-known species of fish that are likely to be good buys. Fish have a high nutritional value and are easy to cook. Selecting fish, either frozen or fresh, is largely a matter of personal taste, but there are certain things the consumer should watch for. Two charts are included with this article. One lists the varieties of food fish, their species and common names and in what forms they are sold; the other chart explains how to buy and prepare the various forms of fish.

4046-73
FLAVOR SECRETS FROM FOREIGN LANDS: ALSACE-LORRAINE.
Food Prod Dev 7 (9): 88. Nov 1973.
HD9000.1.F64
Cookery, French, Cookery, German, Cooking methods, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the essentials of Alsace-Lorraine cooking, which is more like German than French. A recipe for Choucroute (a casserole of of sausage, pork chops, and sauerkraut) is included.

4047-73
FLAVOR SECRETS FROM FOREIGN LANDS: ISRAEL.
Food Prod Dev 7 (6): 70. July/August 1973.
HD9000.1.F64
Cookery, Cookery, Jewish, Israel, Recipes.
Abstract: This article describes the basic style of Israeli cuisine and provides a recipe for Matok V'Hamutz Tarnegoal--an Israeli-style dish made with stewed chicken and meatballs.

4048-73
FLAVOR SECRETS FROM FOREIGN LANDS: NORTHERN INDIA.
Food Prod Dev 7 (5): 66. June 1973.
HD9000.1.F64
Cookery, Cookery, Northern Indian, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the characteristics of Northern Indian cuisine and offers a recipe for Shahi Kofta (ground lamb kebabs).

4049-73
FLAVOR SECRETS FROM FOREIGN LANDS: RUMANIA.
Food Prod Dev 7 (7): 8. Sept 1973.
HD9000.1.F64
Cookery, Cookery, Rumanian, Cooking methods, Flavor, Food preparation, Herbs, Recipes, Soups.
Abstract: An adaption of the recipe for Ciorba Cu Perisoare, a typical Rumanian tart soup based on pork, chicken broth, rice, and vegetable is presented. Garlic is a popular flavoring agent as are various peppers. Herbs in general use include parsley, dill, thyme, chervil, and bay leaves; fennel and cumin are also in wide use. Yogurt, buttermilk, curds, and whey contribute flavors to various dishes.

4050-73
FLAVOR SECRETS FROM FOREIGN LANDS: SOUTHERN ITALY.
Food Prod Dev 7 (4): 16. May 1973.
HD9000.1.F64
Cookery, Cookery, Italian, Cooking techniques, Food preparation, Recipes.
Abstract: This article describes the characteristics of Southern Italian cuisine and offers a recipe for Calzone (meat and cheese turnovers).

4051-73
FLAVOR SECRETS FROM FOREIGN LANDS: WEST AFRICA.
Food Prod Dev 7 (8): 16. Oct 1973.
HD9000.1.F64
Africa, Chicken, Cookery, West African, Marination, Peanut oil, Peanuts, Recipes, Shrimp, Spice.
Abstract: An adaptation of a traditional West African recipe for "ground nut stew" is presented. Basic ingredients include chicken and shrimp, eggplant and okra. The dish illustrates west African use of pepper, peanuts, and various spices. Peanuts (groundnuts in Africa) are standard ingredients in sauces, soups, with vegetables or meat, and in salad dressing. Spices in general use include ginger, garlic, thyme, cinnamon, nutmeg, and others. Palm oil vies with peanut oil for cooking uses, and marination is an important flavor contributor.

4052-73
[CITRUS FRUIT RECIPES].
Florida, Citrus Commission
Lakeland 1 piece. [n.d.].
TX813.C5F5 F&N
Citrus fruits, Cookery, Cooking techniques, Desserts, Food preparation, quantity, Fruits, Main dishes, Recipes, Salads.
Abstract: This brochure consists of five recipes for citrus fruit dishes plus some suggested salad ideas featuring grapefruit.

4053-73
SUNSHINE MEALS: USING YOUR FOOD PLAN FOR DIABETES.
Florida, Dept. of Health and Rehabilitative Services, Division of Health
Jacksonville, Fla., Nutrition Section, Dept. of Health and Rehabilitative Services, Florida 70 p. May 1972.
TX361.D52 F5 F&N
Adults, Diabetic diets, Food exchanges, Menu planning, Recipes.
Abstract: This cookbook has been compiled to help the diabetic plan meals using dietetic and convenience foods, with the help of exchange lists. Tips are included for dining out, shopping, and foods that are "free.".

4054-73
THE CHEF'S COMPENDIUM OF PROFESSIONAL RECIPES. 2d ed.
John Fuller, Edward Renold
London, Heinemann 340 p. 1972.
TX820.F84 1972
Cookbooks, Cookery, Recipes.
Available from NAL .

4055-73
RECIPES FOR QUANTITY SERVICE. Rev. [ed.].
Lois H Fulton, Gladys L Gilpin, Elsie H Dawson
Washington 1 piece. 1972.
TX820.F8 1972 F&N (U.S. Agricultural Research Service. Home economics report no. 5)
Cooking methods, Cooking techniques, Food preparation, quantity, Menu planning, Recipes, Standardized recipes.
Extract: The standardized recipes and information in this file should be helpful to persons serving food in quantity. Standardized recipes are necessary in all quantity-food preparation to assure that food results are obtained each time a recipe is prepared. The file consists of a general information section and eight sections of recipes for beverages, breads and cereals, desserts, main dishes, salads and salad dressings, sandwiches, sauces, and vegetables.

4056-73
PLUCKY POULTRY IDEAS.
Janice Garr
Fast Food 72 (12): 73-78. Dec 1973.
389.2538 F82 F&N
Chicken, Cooking techniques, Menu planning, Poultry, Turkey.
Abstract: Poultry dishes are a favorite with the American public, and a food service that makes poultry one of its regular menu items can be assured of steady sales. Here are helpful suggestions for properly cooking chicken, turkey, and duck.

4057-73
21 SUMMER FOODS THAT SELL.
Janice Garr
Fast Food 72 (7): 93-98. July 1973.
389.2538 F82 F&N
Commercial food service, Food preparation, Menu planning, Merchandising, On-site preparation, Recipes.
Abstract: This article provides menu ideas for restaurant fare during the summer months. Recipes and preparation instructions are given for unusual cold smorgasbords, sandwiches, salads, soups, and desserts. Special attention is given to the care and handling of fresh vegetables.

4058-73
GRAPES WITH THE MAGIC OF MARASCHINO.
Food Serv 35 (11): 46,48. Nov 1973.
389.2538 F732
Canned foods, Cooking methods, Food preparation, quantity, Fruits, Grapes, Menu planning, Merchandising, Recipes.
Abstract: Here are a number of food preparation and merchandising suggestions for canned Thompson seedless grapes packed in maraschino syrup. A recipe is provided using this product. The recipe can be made as a fruit salad, an appetizer, or a molded gelatin salad.

4059-73
THE CLASSIC ITALIAN COOK BOOK: THE ART OF ITALIAN COOKING AND THE ITALIAN ART OF EATING.
Marcella Hazan
New York, Harper's Magazine Press 403 p. illus. [1973].
TX723.H34 1973
Cookbooks, Cookery, Cookery, Italian, Recipes.
Available from NAL .

4060-73
QUICK PICKLING...THE NATURAL, EASY WAY TO PRESERVING.
Heinz US
Pittsburgh, H.J. Heinz Co. 31 p. 1972.
TX608.V5H4 F&N
Adults, Canning, Food preparation, Pickled foods, Recipes.
Abstract: Instructions and precautions for making and canning pickles at home. Approximately 80 recipes for fruits and vegetables for the housewife who wishes to make her own pickles and relishes.

4061-73
THE INTERNATIONAL WINE AND FOOD SOCIETY'S GUIDE TO REGIONAL ITALIAN COOKERY.
Robin Howe
New York, Drake Publishers 208 p. illus. [1972].
TX723.H63

4062-73

Cookbooks, Cookery, Cookery, Italian, Recipes.
Bibliography: p. 191. Available from NAL .

4062-73
THE PROFESSIONAL CHEF'S BAKING RECIPES.
Institutions Magazine/Volume Feeding Management
Chicago, Ill. 80 p. 1970.
TX765.I5 FSN
Baking, Batters and doughs, Breads, Cakes, Recipes.
Abstract: This is a book of recipes for baked goods.

4063-73
THE ALPHA AND OMEGA OF GREEK COOKING.
Saul Krieg
New York, Macmillan 266 p. illus. [1973].
TX723.5.G8K66
Cookery, Cookery, Greek, Recipes.
Available from NAL .
Abstract: This recipe book on Greek foods contains the following sections: (1) an appreciation of Greek cuisine, (2) the wines of Achaia-Clauss, (3) cocktails, (4) appetizers, (5) soups, (6) salads, (7) sauces and salad dressings, (8) meats, (9) poultry and game birds, (10) Greek seafood specialties, (11) vegetables, (12) Greek pasta, rice, and egg specialties and (13) desserts.

4064-73
WHAT YOU NEED TO KNOW ABOUT FOOD & COOKING FOR HEALTH.
Lawrence E Lamb
New York, Viking Press 412 p. [1973].
TX715.L3 FSN
Cholesterol-low diets, Cookery, Food composition, Nutrition, Recipes.
Abstract: The expressed purpose of this book of over 300 recipes is to train adults to alter their food habits in order to lower their intake of fat, especially saturated fat, and thus decrease their blood cholesterol level, as well as their body fat depots, the doctor-author has worked out formulae below each recipe for total calories, protein, carbohydrate, and fat as calories, saturated, monounsaturated and polyunsaturated fat in calories, and cholesterol in milligrams. The key to his diet is that it should contain no more than 35% of total calories as fat. With tables of fats in food.

4065-73
THE DOWN-TO-EARTH NATURAL FOOD COOKBOOK.
Lillian Langseth-Christensen
New York, Grosset & Dunlap 262 p. illus. [1973].
TX715.L27759
Cookbooks, Cookery, Natural foods, Nutrition, Recipes.
Available from NAL .

4066-73
YAMS FLAVOR AND COLOR FALL MENUS.
Brenda Lashbrook
Sch Foodserv J 27 (9): 64,66-67. Oct 1973.
389.8 SCH6
Desserts, Food preparation, quantity, Main dishes, Potatoes, Recipes, School food service, Side dishes, Yams.
Abstract: As a main dish, side dish, or dessert, yams can can provide variety and nutrients to a school food service menu. Here are seven recipes for yam dishes that should please both palate and eye.

4067-73
MAKING THE MOST OF MUSHROOMS.
Indus & Welfare Catering 4 (7): 3,5,7,9. May 1973.
TX946.5.I5 FSN
Cooking techniques, Food preparation, Mushrooms, Plant sources of foods, Recipes.
Abstract: Mushrooms can be prepared and enjoyed in several different ways. They are convenient to use, simply requiring washing, but no peeling. Mushrooms are delicious raw, as an hors d'oeuvre or as a component in salads, and cooked in various ways to combine with meats and vegetable dishes. This article presents 7 recipes featuring mushrooms as the main ingredient.

4068-73
FOODS OF THE AMERICAN INDIAN.
Anne Manno
Forecast Home Econ 19 (2): F66-F68. Oct 1973.
321.8 F752
Cookery, Cookery, American Indian, Cooking methods, Cooking techniques, Cultural factors, Food preparation, Foodways, Recipes.
Abstract: At the present time there are approximately 800,000 American Indians living in various sections of the United States. The cultures of individual Indian tribes and nations have tenaciously remained intact, despite the brutal treatment and, in some cases, total extinction suffered by the Indian at the hands of the white man. This article describes the life styles and food sources of various Indian groups--the fishermen of the Northwest, the hunters of the Plains, the planters of the Southeast, the farmers of the Eastern Woodlands, and the gardeners of the Southwest. Four authentic American Indian recipes are included.

4069-73
MANY-SPLENDORED CAKES.
Instit/Vol Feeding 73 (7): 45-48,54-60. Oct 1, 1973.
TX820.I5 FSN
Cakes, Cooking methods, Cooking techniques, Desserts, Food preparation, quantity, Menu planning, Recipes.
Abstract: Angel food and sponge cakes are the subject of this article. It explains how to flavor batters; how to prepare batters by using certain shortcuts; how to select pan size; and how to add fillings and icings. Eleven recipes are included.

4070-73
DEEP FREEZE COOKERY.
Norma McCulloch
Sydney, Hamlyn 120 p. illus. [1971].
TX610.M33
Cookery, Frozen foods, Recipes.
Available from NAL .

4071-73
AUTUMN LEAVES-POMEGRANATES & CRANBERRIES-APPLES&PUMPKINS MEAN HOLIDAYS AHEAD.
Trudy Meehan
Food Mgt 8 (10): 62-65. Oct 1973.
TX943.F6 FSN
Food decoration, Food preparation, quantity, Holiday foods, Menu planning, Merchandising, Recipes.
Abstract: The coming of autumn and winter brings a string of special holidays--Halloween, Thanksgiving, Christmas, Hanukkah, and New Years--times for special foods, special decorations, and a special atmosphere. This article provides some helpful hints on how to "dress up" these meals appropriately and set them apart from the ordinary dietary fare.

4072-73
SNACK TIME IS TASTE TIME.
Trudy Meehan
Food Mgt 8 (8): 68-70,72-80. Aug 1973.
TX943.F6 FSN
Appetizers, Cooking methods, Desserts, Food preparation, Miscellaneous foods, Recipes, Salads, Sandwiches, Snacks.
Abstract: This article presents ideas for snacks--desserts, hors d'oeuvres, sandwiches, salads--and recipes for preparing them.

4073-73
DESSERTS! AS ELABORATE AS A CANDY CASTLE OR SIMPLE AS A CHUNK OF CHEESE.
Trudy Meehan
Food Mgt 8 (11): 59-61,65,76-82. Nov 1973.
TX943.F6 FSN
Cooking methods, Cooking techniques, Desserts, Food decoration, Food preparation, quantity, Menu planning, Merchandising, Recipes.
Abstract: The kinds of desserts to serve depend on the components of the whole meal and the particular taste preferences of individuals. This article presents a wide variety of dessert ideas from an elaborate candy castle (for which the recipe is included) to a simple hunk of cheese.

4074-73
HEY! MAYBE IT'S TIME YOU TRIED MEATLESS DISHES.
Trudy Meehan
Food Mgt 8 (12): 52-55,75-83. Dec 1973.
TX943.F6 FSN
Cookery, vegetarian, Cooking methods, Cooking techniques, Food preparation, quantity, Food service, Meat substitutes, Menu planning, Merchandising, Recipes.
Abstract: Soaring meat prices are creating cost problems for food services. One way out is to emphasize meatless cookery. This article describes in words and pictures some tantalizing menu and merchandising ideas for vegetarian dishes. Recipes are included.

4075-73
EAT HEALTHY!
Trudy Meehan
Food Mgt 8 (7): 54-57. July 1973.
TX943.F6
Cookery, Health foods.
Abstract: This article discusses a variety of health foods and ways in which they can be combined.

4076-73
THE AFRICAN HERITAGE COOKBOOK.
Helen Mendes
New York, Macmillan 247 p. illus. [1971].
TX715.M55
Cookery, Negroes.
Available from NAL. Bibliography: p. 233-237.

4077-73
MEXICAN FOODS: NEW MENU FAVORITES.
Cooking for Profit 42 (275): 19-22. Nov 1973.
TX901.C6 FSN
Cookery, Mexican, Cooking methods, Cooking techniques, Food preparation, quantity, Merchandising, Recipes.
Abstract: Mexican cuisine is not all tamales and tacos. This article describes in words and pictures the elements of Mexican cookery, provides a recipe for "Red Snapper Veracruz Style," and gives handy tips for preparing tacos.

4078-73
CATCHING THE ETHNIC FLAVOR.
Benedicto Montoya
Food Nutr 3 (3): 12-15. June 1973.
aTX341.F615
Agricultural Research Service, Cookery, Cookery, American Indian, Cookery, Mexican American, Ethnic groups, Food programs, Mexican Americans, Navahos, USDA Food and Nutrition Service.
Abstract: The USDA Food and Nutrition Service with the assistance of the Agricultural Research Service designed a pilot project to involve Mexican Americans and Navaho Indians in the development of authentic recipes to be used by families in those groups who participate in food assistance programs and by students in schools participating in child nutrition programs. This is a report on the success of that project.

4079-73
COOKING WITH UNDERSTANDING.
Herbert Lownds Nichols
Greenwich, Conn., North Castle Books 826 p. illus. [1971].
TX651.N5 F&N
Cookbooks, Cookery, Cooking methods, Cooking techniques, Food preparation, Meal planning, Nutrition, Recipes.
Bibliography: p. Ix-xiii.
Abstract: Good cooking is both a science and an art; it entails a knowledge of foods and the proper methods of preparing and combining them for the greatest nutritional and aesthetic benefit. This book provides extensive coverage of the field of cooking--simple enough to serve the needs of students and beginners, yet thorough enough to be useful for the experienced cook. The text is divided into five main sections. The first section is concerned with methods of food handling, preparation, and cooking. The second section discusses characteristics of the basic food types (meat, fish, poultry, dairy products, vegetables, etc.); and the third section explains how these are combined to form more complex dishes. The fourth section deals with food preservation, food spoilage, and the relationship between food, nutrition, and good health. The final section of the book is concerned with the kitchen itself: the nature of kitchen equipment and appliances, and the best ways to keep a kitchen clean and orderly.

4080-73
THE COMPLETE BOOK OF CARIBBEAN COOKING.
Elisabeth Lambert Ortiz
New York, M. Evans 45 p. illus. [1973].
TX716.A1078
Cookbooks, Cookery, Cookery, Caribbean, Recipes.
Available from NAL .

4081-73
THE OUTDOOR KITCHEN PRIMER.
What's New Home Econ 37 (5): 36-41. May/june 1973.
321.8 W55
Cooking equipment (Small), Cooking fuels, Cooking methods, Equipment maintenance, Food preparation, Food storage, Outdoor cooking, Recipes, Sandwiches.
Abstract: Outdoor cooking requires special equipment and food preparation. This article gives advice on the necessary types of cooking, dining, and cleaning equipment and the best outdoor cooking methods for various foods. Instructions are provided for keeping food fresh and safe from contamination. The process of building a fire is explained, along with various methods for controlling the heat. A special section on sandwiches is included, as well as a number of quick and easy recipes suitable for outdoor cooking.

4082-73
PEAR SALADS SWING INTO SPRING.
Sch Foodserv J 27 (5): 19-20. May 1973.
389.8 SCH6
Pears, Recipes, Salads.
Abstract: This article presents the history, quality and grading, pear count, and five recipes for salads made with pears.

4083-73
REWARDS RUN HIGH FROM DESSERTS.
Instit/vol Feeding 73 (1): 54-58. July 1, 1973.
TX820.I5
Desserts, Liqueur.
Abstract: This article presents a number of imaginative dessert ideas. Six dessert recipes as well as 16 recipes for dessert drinks are included.

4084-73
RIPE OLIVES AS GARNISH AND INGREDIENT.
Food Serv 35 (12): 35-36. Dec 1973.
389.2538 F732
Cookery, Cooking techniques, Food preparation, quantity, Garnishes, Ingredients, Menu planning, Merchandising, Olives, Recipes.
Abstract: As a garnish or ingredient, ripe olives add a distinctive flavor and appearance to many types of dishes. This article presents a number of menu and merchandising ideas using ripe olives. An olive recipe file an be ordered from this magazine's publisher.

4085-73
LIVE HIGH ON LOW FAT. Rev. ed.
Sylvia Rosenthal
Philadelphia, Lippincott 328 p. [1968].
RM237.9.R6 F&N
Cholesterol-low diets, Cookbooks, Cookery, Fat modifications, Fat-controlled diets, Fat-restricted diets, Food selection, Low fat foods, Recipes.
Bibliography: p. 317-318.
Abstract: The incidence of heart disease has risen dramatically as lives have become less active and more sedentary. To compensate, many people must carefully monitor their intake of high-cholesterol foods. This cookbook is written especially for those people. Recipes are provided for all kinds of dishes, and chapters are devoted to suggestions' for overall diet patterns, for controlling weight, for company menus, and so on. Tables of weights and measures, caloric content of foods, cholesterol content of foods, and a glossary of cooking terms are all included.

4086-73
RECIPE AND INGREDIENT CONTROL BY COMPUTER.
Jane F Sager
Hospitals 43: 87-90. Sept 1969.
RA960.H6 F&N
Computer applications, Ingredients, Recipe writing.
Abstract: This article describes just how the computer is set up to handle different recipes. The recipe may be printed in percentages or in pounds and ounces, and it is the job of the dietitian to get the computer to print the recipes so that they can be easily read by the cooks and the people in the storeroom. If the person in the storeroom cannot easily convert the amount of food needed into the cans of food necessary, or if the cook is not able to convert the amount of food necessary into a measurable quantity, the savings that could be entailed from the use of a computer are lost.

4087-73
SANDWICHES WITH A DIFFERENCE.
Instit/vol Feeding 73 (4): 43-45,47. Aug 15, 1973.
TX820.I5 F&N
Breads, Cooking methods, Food preparation, quantity, Merchandising, Recipes, Sandwiches.
Abstract: Sandwiches are a typically American dish, and customers will order them as a main course for both lunch and dinner. Here are a variety of suggestions and recipes for creating delicious sandwiches--open-face and otherwise--using unusual breads and fillings.

4088-73
ALMONDS ARE THE CHEF'S BEST FRIEND.
Helen Sanstadt
Cooking for Profit 42 (270): 32-34,41. June 1973.
TX901.C6 F&N
Almonds, Food preparation, Nuts, Plant sources of foods, Recipes.
Abstract: Almonds are available in many forms--whole, sliced, diced, slivered, ground, roasted, salted, blanched, natural, shelled, unshelled, and even in liquid extract form. Almonds can be eaten alone, just as they come from the shell, but they also add flavor, texture, and eye-appeal to a wide variety of dishes from salads and sauces to baked goods. Here are several ideas and recipes featuring almonds.

4089-73
NEW SERVING IDEAS FOR SOY PROTEIN PRODUCTS.
Helen Sanstadt
Cooking for Profit 42 (274): 32-34. Oct 1973.
TX901.C6 F&N
Food additives, Food preparation, quantity, Food service, Menu planning, Protein foods, Recipes, Soybean products, Textured vegetable proteins.
Abstract: Here are four new entree recipes using soy protein products. They have a gourmet flavor and look, but are made from processed, easy-to-use extenders in frozen, canned, and dehydrated form.

4090-73
LOW-COST SEAFOOD DISHES.
Helen Sanstadt
Cooking for Profit 39 (230): 41-43,73-75. Feb 1970.
TX901.C6
Recipes, Seafood.
Abstract: This article discusses a number of low-cost seafood dishes. A number of serving suggestions and thirteen recipes are included.

4091-73
MOUNTAIN COOKBOOK (SOUTHERN APPALACHIAN): RARE TIME-TESTED RECIPES FROM THE BLUE RIDGE AND GREAT SMOKY MOUNTAINS.
Ferne Shelton
High Point, N. C., Hutcraft 32 p. illus. [c1964].
TX703.S472 F&N
Cookbooks, Cookery, American, Recipes.
Abstract: This booklet contains over 175 old-timey highland recipes and remedies from the Blue Ridge and Great Smoky Mountains.

4092-73
PIONEER COOKBOOK; FAVORITE CAMPFIRE AND KITCHEN RECIPES FROM EARLY AMERICA.
Ferne ed Shelton
High Point, N.C., Hutcraft 32 p. illus. [c1971].
TX703.S47 F&N
Cookbooks, Cookery, American, Outdoor cooking, Recipes.
Abstract: Old records show that the food eaten by the early

American pioneers were mainly one-pot meals using wild game, vegetables, and fruits. Cooking utensils were few, but inventive cooks with two or three pots created flavors which began the tradition of American "plain cooking." this book is a collection of favorite early pioneer recipes for beverages, breads, confections and desserts, meats, pastries, soups and stew, vegetables, pickles, preserves, relishes, and a sampling of unusual foods.

4093-73
SEATTLE: A SEAFOOD SCENARIO.
Bruce Smith
Food Serv 35 (9): 25-29,31. Sept 1973.
389.2538 F732
Commercial food service, Convenience foods, Cookery, Cooking techniques, Food preparation, quantity, Menu planning, Recipes, Seafood, Seattle.
Abstract: Seafood from the Pacific waters constitutes a large portion of the Seattle cuisine. Here are some food service menu ideas incorporating seafood in convenience form. Recipes are included.

4094-73
THE BEST OF BOSTON.
Bruce Smith
Food Serv 35 (7): 19-22,25. July 1973.
389.2538 F732
Boston, Convenience foods, Cookery, Food preparation, quantity, Menu planning, Potatoes, Seafood.
Abstract: This article describes in words and pictures the traditional cuisine of Boston, how it has been duplicated in convenience food form, and how these convenience dishes can be incorporated into a food service menu. Special emphasis is given to seafood and potato dishes, a legacy from New England's seafaring men and Boston's Irish constituency.

4095-73
THE KINETIC CUISINE OF KANSAS CITY.
Bruce Smith
Food Serv 35 (8): 25-29,31. Aug 1973.
389.2538 F732
Convenience foods, Cookery, Cooking techniques, Food preparation, quantity, Food service, Kansas City, Menu planning, Recipes.
Abstract: From mid-American come many of the favorite dishes enjoyed by everyone--broiled steak, strawberry shortcake, fruit cocktail, mashed potatoes, and the like. Here is a description in words and pictures of the cuisine typical of Kansas City. All dishes described are based on convenience foods and constitute good merchandising ideas for food service managers.

4096-73
MEAT AND POTATOES AND MORE IN MINNEAPOLIS.
Bruce Smith
Food Serv 35 (12): 23-27. Dec 1973.
389.2538 F732
Commercial food service, Convenience foods, Cookery, Cooking methods, Food preparation, quantity, Menu planning, Merchandising, Minneapolis, Recipes.
Abstract: Here are a wealth of menu planning and merchandising ideas based on the cuisine of Minneapolis and all prepared with convenience foods. Quantity recipes are included for all items pictured:.

4097-73
DENVER: FROM HIGH TEA TO APRES SKI.
Bruce Smith
Food Serv 35 (11): 27-31. Nov 1973.
389.2538 F732
Convenience foods, Cookery, Cooking methods, Cooking techniques, Denver, Fish, Food preparation, quantity, Menu planning, Merchandising.
Abstract: This article contains menu and merchandising ideas from Denver, all of which utilize convenience foods. A special section is devoted to trout cookery.

4098-73
BOISE: THE POTATO PLACE TO BE.
Bruce Smith
Food Serv 35 (10): 31-35,38-39,41,48-52. Oct 1973.
389.2538 F732
Commercial food service, Convenience foods, Cookery, Cooking methods, Food preparation, Idaho, Menu planning, Potatoes, Recipes.
Abstract: The state of Idaho is world famous for its potatoes, and naturally potatoes are an important part of Idaho cuisine. This article presents a number of menu ideas based on Idaho foods and prepared with convenience products. Recipes for all dishes are included.

4099-73
VEGETABLES AND THAT TOUCH OF GREEN TO PROFITS.
Nancy Snider
Instit/vol Feeding 71 (6): 97-100,105,110. Sept 15, 1972.
TX820.I5 F&N
Recipes, Vegetables.
Abstract: This article discusses a number of ways to serve a variety of vegetables and includes four recipes for vegetable dishes.

4100-73
THE STORY BEHIND ORVILLE'S FABULOUS MAINCOURSE COOKBOOK.
Food Mgt 8 (11): 52-55. Nov 1973.
TX943.F6 F&N
Applied learning, Cookbooks, Cookery, vegetarian, Foods instruction, Junior high school students, Los Angeles, Main dishes, Meat substitutes, Student involvement.
Abstract: This article describes a unique foods instruction class at Orville Wright Junior High in Los Angeles. The program is titled "preparation of Orville's Main Course Cook Book." what the students do is create their own recipes, and the recipes are, for the most part, meatless. After hearing their parents' constant grumbling over high meat prices, the students decided to try their hand at concocting high-nutrition, high-appeal, beefless dishes. The cookbook contains 25 recipes and has been printed at the school's own print shop. Copies may be obtained from the school for 50¢ each.

4101-73
LUNCH AT SCHOOL.
Louise Sublette, Ruth Shephard
Martin, Tenn., S & S Book Co. 132 p. 1963.
LB3475.S8 F&N
Child nutrition programs, Food preparation, quantity, Menu planning, Recipes, School food service, School lunch programs.
Abstract: Here is a handy menu planning guide and collection of recipes for the use of school food managers who are interested in offering variety as well as providing solid nutritional benefits for children in the school lunch program.

4102-73
SWISS CUISINE.
Instit/vol Feeding 73 (3): 34-36,38,40-41. Aug 1, 1973.
TX820.I5 F&N
Cookery, Cookery, Swiss, Cooking methods, Food preparation, Menu planning, Merchandising, Recipes.
Abstract: Food service managers might consider Swiss cuisine when planning their menus. Swiss cookery is influenced by the cuisines of Germany, France, and Italy. Cheeses, of course, play an important part in Swiss dishes, which makes them easy to merchandise since Americans are partial to cheese as an ingredient. This article discusses the advantages of Swiss cuisine and provides recipes for entrees and dessert items.

4103-73
THOROUGHLY MODERN CELERY.
Vend 24 (6): 36-37. Mar 15, 1970.
HF5483.V4 F&N
Celery, Food handling, Recipes.
Abstract: This article discusses the buying of celery and methods for preserving crispness, and includes eleven recipes for salads made with celery.

4104-73
QUANTITY RECIPES FOR CHILD CARE CENTERS.
U.S., Food and Nutrition Service
Washington, D.C. unp. [1973].
LB3475.U53 F&N
Child care centers, Child nutrition programs, Food preparation, quantity, Food service management, Institutional feeding, Meal planning, Menu planning, Preschool children (2-5 years), Recipes.
Abstract: For the use of food service workers at child care centers, this recipe file provides instructions for preparing cereals, breads, desserts, main dishes, salads, sandwiches, soups, and vegetables. A special section gives tips on menu planning, nutrient requirements, calculation of food quantity, converting the size of a quantity recipe, weights and measures, ingredient substitution, and finger foods.

4105-73
VARIETY MEATS.
Chicago, Ill., National Live Stock and Meat Board 11p. [n.d.].
TX749.V3 F&N
Cooking techniques, Food preparation, Main dishes, Meat, Organ meats, Recipes.
Abstract: This brochure provides recipes featuring liver, heart, sweetbreads, kidney, tongue, tripe, and brains from beef, veal, pork, and lamb.

4106-73
VEGETABLES ONLY...
Food Mgt 8 (5): 54-57,71,73,75,77,79. May 1973.
TX943.F6 F&N
Cooking methods, Flower, fruit vegetables, Leafy green vegetables, Plant sources of foods, Pod vegetables, Recipes, Root, tuber and bulb vegetables, Stalk vegetables, Vegetables.
Abstract: This article suggests various clever and unusual ways to prepare and serve vegetables of all kinds. Specific instructions are provided in a series of recipes.

4107-73
MANUAL OF LIQUID SUPPLEMENTAL FEEDINGS.
Visiting Nurse Association of Boston
Boston, Visiting Nurse Assn. 37 p. 1973.
TX740.V5 F&N
Liquid diets, Professional education, Recipes, Supplementary feedings.
Abstract: This little book of recipes was compiled for the use of nurses and dietitians to furnish liquid foods of high nutritional content for homebound patients. Calorie, protein,

carbohydrate, fat and sodium contents of one serving, and of milk products and commercial liquid foods, are included. The foods are cereals, fruit cocktails, fruit and milk drinks, nogs and soups. Many of the recipes could be used in school breakfast or other feeding programs, especially for malnourished children.

4108-73
NINE WEEK MENU COOK BOOK.
Dorothy Wagner
Missouri,aUniversity, Cooperative Extension Service
Mi, Columbiaportageville, MO, Extension Division, University of Missou 127 p. Apr 1973.
TX715.W3 FGN
Cookbooks, Donated foods, Food service workers, Head Start, Menu planning, Preschool children (2-5 years).
Abstract: A nine-week menu with recipes designed to serve 50 people, and utilizing donated foods, has been developed from the experiences of a Head Start program in Missouri.the entire food service operation can be done by two cooks. Instructions for cooks and food service administrators include amounts of food required per day. Appendices present nutrient analyses of the menus, and some ways to increase iron intake.

4109-73
MENU MAKER.
George L Wenzel
[Austin, Tex.] 1494 p. illus. 1972.
TX820.W4 FGN
Food service management, Institutional feeding, Menu planning, Purchasing.
Abstract: This book is a practical guide to menu making for large groups. It deals with management and purchasing as well as the many different types of food preparations.

4110-73
WILD RICE IS "IN" THIS YEAR.
Cooking for Profit 39 (231): 34-35,50. Mar 1970.
TX901.C6
Cooking methods, Recipes, Rice.
Abstract: This article presents several recipes and a number of serving suggestions for wild rice.

4111-73
EAT AND GET SLIM COOKBOOK.
Ann Williams-Heller
Greenwich, CO, Fawcett 208 p. 1973.
TX715.W5 FGN
Adults, Caloric values, Calorie-restricted diets, Cookbooks, Food purchasing, Menu planning, Recipes, Weight control.
Abstract: This paperback cookbook has been designed for the overweight person who prepares her own food. It includes menus and recipes for regular meals and holidays, lists sizes of recommended servings, and how to minimize the amount of fat in food served.

4112-73
WHAT IS GOURMET?
Larry Wilson
What's New Home Econ 37 (5): 15-16. May/june 1973.
321.8 W55
Cookery, Food preparation, Gourmet cooking, Recipes, Taste sensitivity.
Abstract: Gourmet cooking is generally thought of as expensive, rich, and elaborate, using unusual or rare ingredients. What actually distinguishes gourmet cooking is its individualistic taste, its attractiveness to the eye, and its accompaniment of foods complementary in flavor, color, and texture. The main ingredients of any gourmet dish are care and imagination. Several recipes, included with this article, provide a variety of accepted gourmet dishes for the reader to try.

4113-73
THE WONDERFUL WORLD OF MIXES.
Cooking for Profit 39 (233): 46-49,74. May 1970.
TX901.C6
Alcoholic beverages, Breads (Quick), Desserts, Gravies, Pancakes, Prepared foods, Recipes, Salad dressings, Soups.
Abstract: This article discusses the great variety of mixes now available for desserts, soups, gravies, breads, mixed drinks, etc. Three recipes based on mixes are included.

4114-73
THE JACK SPRAT COOKBOOK; OR GOOD EATING ON A LOW-CHOLESTEROL DIET.
Polly Zane
New York, Harper and Row 497 p. 1973.
TX715.Z3 FGN
Adults, Cholesterol-low diets, Cookbooks, Cookery, Coronary heart disease.
Diet and Heart Disease by Dr Daniel Steinberg, p. 6-13.
Abstract: Persons who must limit their intake of cholesterol and saturated fats will find this a helpful cookbook. Included are some 600 recipes, tables of unsaturated fat and cholesterol content of a variety of usual foods, and cooking and shopping suggestions.

Reference Materials

4115-73
THE ALMANAC OF THE CANNING, FREEZING, PRESERVING INDUSTRIES. 58th ed.
Westminster, Md., Edward E. Judge & Son, Inc. 586p. 1973.
TX599.A4 1973 FGN
Canning, Food grades, Food packaging, Food preservation, Food prices, Food standards and legislation, Freezing, Quality control, Reference books.
Abstract: This almanac provides vital statistics on the food canning, freezing, and preserving industries. It is the basic reference work for people within and outside the industry. The contents include: (1) a list of association officers and U.S. inspectors; (2) food laws and regulations; (3) labeling and packaging requirements; (4) FDA standards of identity, quantity, and fill; (5) quality grade standards; (6) raw products and their handling; (7) U.S. pack statistics; (8) canned food prices; (9) international trade and world packs; (10) an appendix of weight and conversion tables; (11) a buyers guide to machinery, supplies, and services and an index to the books contents and advertisers.

4116-73
QUANTITY FOOD PURCHASING--SELECTED REFERENCES.
American Dietetic Association
Chicago 12 p. [1971].
Z7164.B95A49 FGN
Bibliographies, Food purchasing.
Abstract: This list of nearly 100 selected, annotated references covers the many aspects of quantity food purchasing.

4117-73
TITLES OF DISSERTATIONS AND THESES COMPLETED IN HOME ECONOMICS 1969-70.
American Home Economics Association
Washington, D.C. 48p. 1971.
Z5775.A4 FGN
Bibliographies, Home economics, Research, Theses and dissertations.
Abstract: This bibliography lists 977 titles of theses dissertations completed in the years 1969-70. Titles are listed aplhabetically by the author's last name, doctoral recipients first, and are categorized by home economics subject-matter areas. Each entry lists the title of the doctoral dissertation or masters's thesis, investigator, institution granting the degree, date the degree was granted, where the research is filed and its availability, number of pages, and degree granted.

4118-73
MEATFACTS 73: A STATISTICAL SUMMARY ABOUT AMERICA'S LARGESTFOOD INDUSTRY.
American Meat Institute
Chicago, Ill. 22p. [n.d.].
HD9410.A4 FGN
Animal sources of food, Beef, Food industry, Food prices, Lamb, Meat, Pork, Statistical data, Veal.
Abstract: This booklet supplies statistics on several aspects of the meat industry to show the consumer why meat prices rose so high in 1973.

4119-73
MODEL FOR A NUTRITION PROGRAM FOR THE ELDERLY.
Arizona, Dept. of Health, Nutrition Section
Phoenix, Arizona 83 l. Oct 3, 1972.
TX361.A3A1 FGN
Arizona, Demography, Elderly (65 + years), Food delivery systems, Food preparation and distribution systems, Low income groups, Nutrition programs, Program design, Research.
Abstract: This publication details a model nutrition program for reaching the elderly poor in rural areas. The program includes delivery of meals to those who cannot prepare their own, use of other existing food delivery systems, assessment of nutritional status of participants, development of supportive community services, and a series of classes in nutrition education for the participants. Nutritionists and other health professionals concerned with feeding programs for the elderly should find the publication of interest.

4120-73
BIBLIOGRAPHY.
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 166-17322 june/3 july, 1970.
LB3479.U5O39 FGN
Bibliographies, Nutrition education.
Abstract: This section of the proceedings contains a bibliography of 103 references which relate to subject content of the seminar.

4121-73
HERING'S DICTIONARY OF CLASSICAL AND MODERN COOKERY AND PRACTICAL REFERENCE MANUAL FOR THE HOTEL, RESTAURANT AND CATERING TRADE. Revised.
Walter Bickel
New York, Radio City Book Store 852 p. 1972.
TX349.H4 F&N
Cookery, Dictionaries, Food preparation, Menu planning, Recipes, Vocabulary.
Abstract: This is not a cookery book in the usual sense, but a gastronomic encyclopedia and reference work for employers and employees in the catering trade. For chefs, hoteliers, restauranteurs, and waiting personnel, this is a guide to all the classical, modern, international, and regional dishes occurring in finer hotel and restaurant kitchens. Articles on service, wine, menu-making, carving, and a glossary of kitchen terms and expressions are included. The curtailed recipes in this book cover everything in cookery and are based on original recipes of master chefs from all over the world.

4122-73
THE DICTIONARY OF HEALTH FOODS.
Jeffrey Blish
Los Angeles, Nash Pub. 124 p. [1972].
TX551.B55
Dictionaries, Food composition, Health foods, Vocabulary.
Available from NAL .

4123-73
A BOOKSHELF ON FOODS AND NUTRITION.
Ruth E Brennan
Am J Public Health 58 (4): 621-637. Apr 1968.
449.9 AM3J
Bibliographies, Food science, Food supply, Information sources, Medical factors, Nutrition, Nutrition education, Public health, World problems.
Abstract: Here is a bibliography of books dealing with various aspects of food and nutrition. Titles are classified by category: (1) general reference; (2) nutrition and public health; (3) maternal and child health; (4) nutrition education; (5) nutrition in preventive medicine; (6) chronic disease and institutional consultation; (7) food science and public health; and (8) world food problems.

4124-73
GLOSSARY OF EDP TERMS.
Charles Brooks
Vend 24 (6): 31-32. Mar 15, 1973.
HF5483.V4 F&N
Data processing, Vocabulary.
Abstract: This two-page segement presents a glossary of 50 commonly used EDP (electronic data processing) terms.

4125-73
SELECTED FOOD AND AGRICULTURE DATA BASES IN THE U.S.A.
Joseph F Caponio, Marilyn C Bracken
National Agricultural Library
[Washington] 81 p. 1973.
Z699.5.A5C3 F&N
Agriculture, Data processing, Food industry, Information centers, Information dissemination, Information services, Information sources, Information systems, U.S. Dept. of Agriculture.
Abstract: The purpose of this booklet is to help researchers and librarians identify and locate food and agricultural information in little-known U.S. data bases under the auspices of individuals, laboratories, scientific societies, and foundations. It is a narrative catalog detailing the characteristics of each data base. Such descriptions should be helpful to users in deciding which of these bases would best serve their information needs.

4126-73
FOOD VALUE TABLES EXPRESSED IN CIRCLE GRAPHS.
Eula Bee Corban
Little Neck, N.y., Eula Bee Corban 77 p. 1972.
TX353.C6 F&N
Food composition tables, Graphs, Nutrient values.
Abstract: The rationale for showing the nutrient content of average size servings of foods in the form of circle graphsis explained. The baseline for these graphs is the RDA values for the reference man. The RDA for the other population groups are expressed as percent of the values for the reference man. Instructions for using the table and examples of its applicability to different types of problems are given.

4127-73
FREEZE-DRYING OF FOODS, A LIST OF SELECTED REFERENCES.
Geraldine Antoinette Corridon
Washington, National Agricultural Library 79 p. 1963.
Z881.U6L5 no. 77 F&N (U.S. National Agricultural Library. Library list no. 77)
Bibliographies, Food preservation, Food processing, Freeze-dried foods, U.S. Dept. of Agriculture.
"Covers the period from 1954 through August 1962, with a few earlier citations.".
Abstract: This National Agricultural Library reference list for freeze-drying of foods covers the period from January, 1954 through August, 1962, with some earlier citations and some representative current references. Almost all entries are available in published form. Emphasis throughout is on the freeze-drying of food, but some material on the history and basic principles of food preservation and processing are necessarily included.

4128-73
THE DIETETIC PROFESSION--A MANPOWER SURVEY.
J Am Diet Assoc 63 (4): 430-433. Oct 1973.
389.8 AM34
American Dietetic Association, Dietitians, Health personnel, Manpower needs, Surveys.
Abstract: Since 1970, a survey has been made of the members of the American Dietetic Association to determine facts such as the types of positions and responsibilities held by dietitians, length of service in any one position, areas of the country and size of communities where employed, educational level of ADA members, age spread among membership, and salary levels commanded by dietitians. This article presents the compiled data on ADA members.

4129-73
DIRECTORY OF FOOD SERVICE SCHOOLS.
What's New Home Econ 25 (2): 19-36. Feb 1971.
HF5483.V4
Directories, Educational programs, Food service.
Abstract: This article presents the second edition of the Directory of Food Service Schools. The Directory is broken into two sections: food service schools with four-year and graduate programs, and food service schools with less than four-year programs.

4130-73
DIRECTORY OF SYSTEMS CAPATABILITY; THE SECOND YEAR.
Food Serv 35 (5): 27-36,38-80. May 1973.
389.2538 F732
Equipment, Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Food service management, Processed foods, Purchasing, Systems development.
Abstract: This is a directory of food service supply firms. It is for the use of food service managers who need to know what products are available and where they can be bought. The companies listed are food processors and food service equipment suppliers. Emphasis is on linked and total systems capability.

4131-73
EDUCATORS GUIDE TO FREE HEALTH, PHYSICAL EDUCATION AND RECREATION MATERIALS; A MULTIMEDIA GUIDE. 6th ed.
Educators Progress Service
Randolph, Wis., Educators Progress Service 622 p. 1973.
Z6121.E3 1973 F&N
Bibliographies, Professional education, Resource guides, Teachers.
Abstract: Teachers from kindergarten to high school and beyond should find this list of materials (which are obtainable free) useful. Included are films, filmstrips, slides, tapes, scripts and printed materials. The guide is color-coded as to kinds of materials, and there are a number of entries dealing directly with food and nutrition. The entries are annotated.

4132-73
A GUIDE TO FEDERAL ASSISTANCE PROGRAMS FOR LOCAL SCHOOL SYSTEMS.
Richard L Fairley, Gerald Krumbein
[Palo Alto] Calif., Stanford Univ. 125 p. 1969.
LB2825.F3 F&N
Adult education, Curriculum, Disadvantaged youth, Federal aid, Food service, Guidance, School systems, Vocational education.
Office of Education no. ED 034 284; ERIC Clearinghouse no. EA 002 574.
Abstract: This manual is to provide an overview of the Federal programs which are available at the local level and to aid school administrators in locating particular Federal programs that will fulfill specific educational needs. The guide is designed for use as a tool in planning and programing a comprehensive educational program, rather than as a key to the solution of specific programs. The manual is organized according to the following categories: adult education, community services, construction, curriculum and instruction, educationally disadvantaged students, food services, guidance and counseling, handicapped children, health services, library resources, research and development, staff training, student aid, and vocational education. Each program listed contains the program title, purpose, eligibility and procedure, information source, printed information available, authorizing legislation, and administering agency.

4133-73
FARM-FOOD MARKET BASKET STATISTICS (AUG. 1973).
Mark Transp Situation mts-190: 4-12. Aug 1973.
1.941 M8M34
Consumer economics, Economic influences, Farm prices, Food prices, Food supply, Government role, Marketing, Prediction, Statistical analysis.
Abstract: Retail food prices are expected to keep rising during the last half of 1973 and on into 1974, with expecially sharp price increases anticipated for raw agricultural products and accompanying marketing costs. Marketing margins will widen in the fourth quarter of 1973 as food marketing firms pass through cost increases incurredduring and since the government-imposed price freeze and Phase IV market controls. Rising consumer incomes and limited food supplies will raise overall retail food prices by 18% to 22% over 1972 figures. Gross returns to farmers for market basket goods was up 30% from the 1972 level with price increases sharpest for wheat,

poultry, soybeans, fresh fruits and vegetables, and meat animals. Although food supplies are expected to rise somewhat, the increase will not relieve the tight situation resulting from extremely strong domestic and foreign demand.

4134-73
FOOD PRICES (AUG. 1973).
Natl Food Situation nfs-145: 4-7. Aug 1973.
1.941 S2F73
Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Marketing, Prediction, Statistical analysis.
Abstract: Retail food prices are expected to advance sharply during the second half of 1973 and on into 1974 despite indications of a larger crop production. Upward pressure on food prices will be maintained by reduced stock levels of major crop products, recent supply disruptions, continued uncertainty over supplies of livestock-related products, and continuing heavy demand from domestic and export markets. For 1973, prices of food for use in the home are expected to average 18% to 22% above 1972. In the second quarter of 1973, constricted supplies of major farm commodities available for domestic use, combined with a surge in consumer demand, pushed the consumer price index for all food nearly 13% above 1972 levels, and food-at-home levels rose almost 15%.

4135-73
FOOD PRICES (NOV. 1973).
Natl Food Situation nfs-146: 4-8. Nov 1973.
1.941 S2F73
Consumer economics, Economic influences, Food consumption, Food prices, Food supply, Marketing, Prediction, Statistical analysis.
Abstract: Average retail food prices are expected to be relatively stable during the fourth quarter of 1973, as red meat and poultry prices decline and offset increases in most other food categories. For all of 1973, grocery store prices will probably average 15% to 17% above 1972 levels, and the all-food retail price index will likely be up 13% to 15% due to the slower rate of increase in the costof eating out. For the first half of 1974, food prices may average about the same as third quarter 1973 levels.

4136-73
FOOD SPENDING AND INCOME (AUG. 1973).
Natl Food Situation nfs-145: 7-11. Aug 1973.
1.941 S2F73
Consumer economics, Economic influences, Food consumption, Food prices, Food purchasing, Income, Prediction, Statistical analysis.
Abstract: Total personal consumption expenditures for food the first 2 quarters of 1973 rose 9.1% above 1972 levels. Since total consumption was down, this increase was due entirely to higher prices. Expenditures for home food rose 2.5%, while expenditures for eating out rose only half a percentage point. Consumption of higher cost foods will decline as people switch to low cost foods in response to high prices and limited supplies, nevertheless, food expenditures in 1973 will increase 15%, a greater percentage than the anticipated rise in disposable personal income. As a result, the portion of income spent for food is expected to increase in 1973 for the first time in 15 years.

4137-73
FOOD SPENDING AND INCOME (NOV. 1973).
Natl Food Situation nfs-146: 8-11. Nov 1973.
1.941 S2F73
Consumer economics, Economic influences, Food prices, Food purchasing, Income, Statistical analysis.
Abstract: Food expenditures for the third quarter of 1973 increased 12.3% over a year earlier. All this increase was due to higher prices, since total food consumption had actually declined. This decline in consumption, along with shifts from high to low cost foods, caused real expenditures (with price increases discounted) to decline for the fifth consecutive quarter. Real food expenditures on a per capita basis have declined even more sharply and in the third quarter of 1973 were at the lowest since 1966. Personal disposable income rose 11.2% over 1972, the largest year-to-year gain since 1951, but this income advance was outpaced by the 15.7% rise in food prices.

4138-73
STATISTICS OF PUBLIC ELEMENTARY AND SECONDARY DAY SCHOOLS, FALL 1972.
Betty J Foster
National Center for Educational Statistics
Washington, D.C. 35 p. 1973.
LA217.F6 F&N
Elementary schools, Public schools, School systems, Secondary schools, Statistical data.
Extract: This report presents fall 1972 basic educational data on all free public elementary and secondary day schools in the United States, the District of Columbia, and the outlying areas under U.S. jurisdiction. Included are national trend data since fall 1968 on selected items of information. Detailed data, by state or other area, are also provided on the numbers of local school districts, staff, and pupils in fall 1972 as well as, for the 1972-73 school year, the estimated expenditures for school maintenance and operation and the average salaries paid to instructional staff. Most of the data also are shown separately for the 20 most populous cities.

4139-73
A GUIDE TO FOOD PROGRAMS IN MONTGOMERY COUNTY, MARYLAND.
Montgomery County, Health Department, Nutrition Services
Mary T Goodwin
Rockville, Md. 41 p. 1973.
HV696.F6M6 1973 F&N
Emergency feeding, Food programs, Food stamp programs, Free lunches, Maryland, Meals on Wheels, School lunch programs.
Abstract: This outline of the food programs available in Montgomery County, Maryland, is intended as a resource booklet for those concerned with hunger and malnutrition. Six programs are covered: food stamps, free school lunch, additional public assistance for expectant mothers, special diet allowance for public assistance recipients, meals on wheels, and emergency food programs. A brief description, with information on the purpose, cost, standards of eligibiligy, and method of application, are provided for each program.

4140-73
STATE DEPARTMENTS OF EDUCATION, STATE BOARDS OF EDUCATION, AND CHIEF STATE SCHOOL OFFICERS.
U.S., Office of Education
Sam P Harris
Washington, D.C. 235 p. 1973.
L901.A42 F&N
Directories, Educational administration, State boards of education, State government, State officials.
Abstract: State education agencies vary in terms of structure and organization, size, duties, powers, relationship to other agencies, and general staff competence. This document contains a two-part, state-bystate compilation of such information about the various state school administrations. Part One lists for each state the state department of education, state board of education, chief state school officer, statewide coordinating agencies for higher education, and a summary of the basic ideas and implications for state-level educational governance. Part Two presents, for each state, basic data (as of September 1972) on the entities listed in Part One.

4141-73
I'M OK, YOU'RE OK; A PRACTICAL GUIDE TO TRANSACTIONAL ANALYSIS.
Thomas A Harris
New York, Harper & Row 278 p. illus. [1969].
RC480.5.H3 F&N
Behavior, Human relations, Mental development, Psychiatry, Psychology, Psychotherapy, Social relations, Transactional analysis.
Abstract: In recent years there have been many reports of a growing impatience with psychiatry, with its seeming foreverness, its high cost, its debatable results, and its vague, esoteric terms. This book is the product of a search to find answers for people who are looking for hard facts in answer to their questions about how the mind operates, why we do what we do, and how we can stop doing what we do if we wish. The book defines a psychiatric tool called "transactional analysis." this psychiatric technique is for people who want to change rather than adjust; who want transformation rather than conformation. It confronts a person with the fact that he is responsible for what happens in the future, no matter what has happened to him in the past. It enables people to establish self-control and self-direction, and to discover the reality of a freedom of choice.

4142-73
SPECIAL BIBLIOGRAPHY ON AMERICAN INDIAN HEALTH; SELECTED RECENT LITERATURE.
Health Services Reports
Health Serv Reports 88 (8): 727-729. Oct 1973.
R11.H4 F&N
American Indians, Bibliographies, Health, Professional education, Reference materials.
Abstract: This nonannotated bibliography presents recent publications on various aspects of American Indian health. Most are scientific, some are on nutrition or related aspects. For nutritionists and other health professionals.

4143-73
THE AUDIO-VISUAL EQUIPMENT DIRECTORY. 19th ed.
National Audio-Visual Association
Sally ed Herickes
Fairfax, Va., National Audio-Visual Assoc. 512 p. illus. 1973.
LB1043.N3 F&N
Audiovisual aids, Audiovisual equipment, Catalogs, Directories, Instructional materials, Instructional media.
Abstract: This directory lists all pertinent facts about those items of audio-visual equipment known to the National Audio-Visual Association. Exclusion of any product from the list simply means that the Association was not made aware of the item's existence. Products of both members and non-members of the Association are accorded equal coverage, as are foreign-made products available in North America. All models are listed alphabetically by company name, and each description shows the manufacturer's single-unit list price.

4144-73
DEVELOPING MULTI-MEDIA LIBRARIES.
Warren B Hicks, Alma M Tillin
New York, Bowker Co. 199 p. illus. 1970.
Z688.N6H5 F&N
Cataloging, Instructional materials centers, Libraries, Resou-

4145-73
rce centers.
Abstract: This book presents the concept of the modern library as a comprehensive resource center. The philosophy and objectives of the center are clarified, and desirable practices in the selection and acquisition of nonbook or audiovisual materials are recommended, along with information pertinent to facilitating these tasks. Their organization in general is discussed, with emphasis on the necessity for basic decisions and policies. Cataloging and methods of handling different kinds of non-book materials are treated.

4145-73
FOOD AND EATING PRACTICES OF TEEN-AGERS.
Ruth T Huenemann, Leona R Shapiro, Mary C Hampton
J Am Diet Assoc 53 (1): 17-24. July 1968.
389.8 AM34
Adolescents (12-19 years), Breakfast, Food groups, Food habits, Food intake, Meal patterns, Snacks.
Abstract: The results of 122 sixteen-seventeen and a half year olds who kept food diaries for four weeks (spaced throughout two years). Dinner is the most frequently eaten meal, and lunch was the meal most often skipped. Snacking was very common in all groups and the foods consumed during these snacks benefited the nutritional intakes, the results are broken down to give the mean intake of the various food groups in terms of the teenager's ethnic group and his socio-economic group. The entire sample showed iron and calcium intakes to be low.

4146-73
A CONCEPTUAL FRAMEWORK FOR THE DIFFUSION OF INNOVATIONS IN VOCATIONAL AND TECHNICAL EDUCATION.
Center for Vocational and Technical Education
William L Hull, Ralph J Kester, William B Martin
Columbus, Ohio 62 p. 1973.
LB1594.C4 F&N (Center for Vocational and Technical Education. Researchand development series no. 89)
Computer applications, Educational resources, Information dissemination, Information science, Information systems, Innovation, Research, Technical education, Vocational education.
Abstract: The object of this study was to devise a means for getting new information in the field of vocational/technical education to the attention of people working in that field. The information should be classified and catalogued in a readily accessible form to meet the needs of researchers, teachers, administrators, and other interested parties. This booklet contains a highly technical description of the procedures used to devise and test the information system and an analysis of the initial draft results. A second, as yet untested draft of the system is proposed.

4147-73
1973-74 SCHOOL FOODSERVICE MARKET ACTION REPORT & WHO'S WHO DIRECTORY.
Information Central
Chicago, Ill. 79 p. 1973.
LB3475.I56 F&N
Analytical data, Costs, Directories, Legislation, Marketing, Sales volume, School food service, Student participation.
Abstract: School food service comprises a large portion of the food industry market. This document contains a thorough compilation of data on the school food service market. Six background articles present descriptive information about politics, legislation, appropriations and funding, school breakfast programs, concentration and size of the market, type A lunches, a-la-carte meals, new foods, commodity programs, and data sources for this publication. Succeeding charts present relevant figures on everything from projected school enrollment thorough 1981 to Day Care food service appropriations for 1974 by state. In a separate "Who's Who" section are listed the names and addresses of 1,000 key individuals in school food service--ranging from congressmen who have been instrumental in appropriating funds to persons in charge of actual operations in the largest districts.

4148-73
SELECTED BIBLIOGRAPHY OF NUTRITION MATERIALS.
Doris Flax Kaplan
Maine,FDept. of Health and Welfare
Orono, Me., Raymond H. Folger Library. University of Maine 62 p., author and key word index. 1973.
Z5776.N8K3 F&N
Bibliographies, Information sources, Nutrition, Resource guides, Resource materials.
Abstract: This booklet lists selected nutrition publications in print. Their availability as listed is primarily in libraries in the Northeastern United States. The listings include abstracting and indexing services, periodicals, conferences, cookbooks, handbooks, dictionaries, indexes, a list of publishers' addresses, and books for the layman.

4149-73
DIRECTORY OF POSTSECONDARY SCHOOLS WITH OCCUPATIONAL PROGRAMS, 1971: PUBLIC AND PRIVATE.
National Center for Educational Statistics
Evelyn R Kay
Washington, D.C. 413 p. 1973.
L901.N32 1971 F&N
Directories, Post secondary education, Private schools, Public schools, Vocational education.
Abstract: Here is a listing, by state, of all accredited or licensed U.S. public and private postsecondary schools and training establishments specializing in or offering substantial curricula in vocational and technical subjects. Information includes school name and address, enrollment, accreditation type, and programs offered.

4150-73
A SELECT BIBLIOGRAPHY OF EAST-ASIAN FOODS AND NUTRITION ARRANGED ACCORDING TO SUBJECT MATTER AND AREA.
Woot-Tsuen Wu Leung, Ritva Rauanheimo Butrum, Flora HuanCha ng
National Institute of Arthritis, Metabolism, and Digestive, Diseases
Atlanta, Dept. of Health, Education and Welfare 304 p. Dec 1972.
Z5776.N8L4 F&N (U.S. Dept. of Health. Education, and Welfare. DHEW publication no (NIH) 73-466)
Bibliographies, East Asia, Foods, Nutrition, Professional education, Publications, Reference materials.
Abstract: East Asia as represented in this bibliography on its foods and nutrition consists of Burma, Cambodia, Mainland China and Taiwan, Hong Kong, Indonesia, Japan, Korea, Laos, Malaysia, Philippines, Singapore, Thailand and Vietnam. Categories of subject matter include food composition, food supplements, food technology, nutrition and dietary surveys, nutritional status, and food habits. Not all categories are listed for each country, the references listed include unpublished as well as published materials. The professional nutritionist, especially if interested in this region or its foods, will find this a useful companion to the food composition table prepared by the same authors.

4151-73
FOOD COMPOSITION TABLE FOR USE IN EAST ASIA.
Wu Woot-tsuen Leung, Ritva Rauanheimo Butrum, Huang FlorCha ng
U.S.,mDept. of Health, Education, and Welfare, Center for Disease Control, Nutrition Program
Washington, GPO 1973.
TX531.L4 F&N
Asia, Food composition tables, Nutrient values, Professional education.
Bibliography: p. 319-332.
Abstract: Nutritionists and dietitians who work with persons of East Asian origin and still consume foods from that region should find this table of food composition useful. In addition to usual nutrient values, there are sections on amino acid and pyridoxine, pantothenic acid vitamin B 12 and folic acid contents of some East Asian foods. With references, and scientific and English names of the foods cited in the tables.

4152-73
PREPARING INSTRUCTIONAL OBJECTIVES.
Robert F Mager
Belmont, Calif., Fearon Publishers 60 p. [c1962].
LB1028.5.M3 F&N
Behavioral objectives, Communication (Thought transfer), Educational methods, Educational planning, Evaluation methods, Instructional materials, Objectives, Teaching.
"Previously published as Preparing objectives for programmed instruction.".
Abstract: In order to teach adequately, a teacher must answer three questions: (1) What must be taught? (2) How do we know when we have taught it? (3) What materials and methods work best? this book helps the teacher to define his teaching goals and to develop instruments and criteria by which he can test whether his teaching has been successful.

4153-73
STUDY OF LITERATURE AND INFORMATION METHODS WITHIN THE MARYLAND COOPERATIVE EXTENSION SERVICE.
Steven M Mark
Maryland,MUniversity, Cooperative Extension Service
College Park, Md. 138 p. illus. 1973.
Z699.5.A5M3 F&N (Maryland. University. Dept. of Agricultural and Resource Economics. AREIS no. 9)
Agricultural personnel, Extension agents, Information dissemination, Information needs, Information sources, Libraries, Maryland, Surveys.
Abstract: This is a highly specific study of the information sources used by personnel of the Maryland Cooperative Extension Service. Through data gathered by interview and questionnaire, it was found that there is no defined information flow within the Extension Service. Personnel seem to obtain information wherever they can get it. Extension agents tend to depend heavily on university specialists to keep them current on agricultural research and findings. Agents use their local county libraries when they need library facilities. The National Agricultural Library plays virtually no role with respect to extension agents, and only a very minor role in meeting specialists' needs.

4154-73
INFORMATION UTILIZATION BY VOCATIONAL EDUCATORS.
J David McCracken, Wilma B Gillespie
Columbus, Ohio 35 p. 1973.
LC1045.M3 F&N (Center for Vocational and Technical Education. Research and Development Series No. 90)
Administrative personnel, Information dissemination, Information needs, Information science, Information systems, Research, Teachers, Vocational education.
Extract: Data concerning information utilization by four key groups in vocational and technical education were organized in user profiles which described work setting, personal chara

cteristics, major professional problem areas, decision-making mode, information services used, information sources or products used, characteristics or criteria of products used, and personal information sources used. User profiles were prepared for local administrators, teacher educators, state directors, and state supervisors of vocational and technical education. Data from four previous studies were used as the information base for this report. User profiles of vocational educators and guidelines for information utilization were developed and validated by a jury with representation from the four groups of vocational educators, and personnel involved in information dissemination activities.

4155-73
FOOD INDUSTRY SOURCEBOOK FOR COMMUNICATION; CONSUMERISM-ENVIRONMENTALISM, ISSUES, ACTIONS, REACTIONS, INFORMATION.
National Canners Association, Communications Services
Washington, D.C. 1 v. (loose leaf). 1971.
HC110.C63N3 FSN
Communications, Consumer education, Ecology, Food industry, Information dissemination, Mass media, Program planning, Public relations, Resource materials.
Extract: This sourcebook deals with consumerismenvironmentalism as it applies to the agriculturalprocessing-marketing chain of food processors' business operations. Its purpose is to provide a listing of human and organizational consumerism-environmentalism resources, to suggest people and organizations that may provide ideas and criteria for planning new programs, and to provide a list of contacts for information dissemination. This publication will be valuable only if individual companies and associations utilize the information compiled to activate increased personal contact with consumer-environmental leaders and to initiate programs that produce practical aids and information to consumers.

4156-73
FOOD CHEMICALS CODEX. 2d. ed.
National Research Council, Committee on Specifications of the Food Chemicals Codex.
Washington, National Academy of Sciences 1039 p. illus. 1972.
TX553.A3N3 1972 FSN
Chemical composition, Chemicals, Codes, Food additives, Food chemistry, Food composition.
Abstract: This codex lists and defines the known food-grade chemicals in terms of minimum identity and purity specifications based on the elements of safety and manufacturing practice. The Food and Drug Administration has endorsed this Codex as constituting adequate minimum requirements of purity for chemicals permitted for intentional and purposeful use in food for man. The FDA endorsement qualifies the Codex for use by food processors as procurement and acceptance specifications and by primary manufacturers of food-grade chemicals as release specifications.

4157-73
SELECTED RESEARCH ABSTRACTS OF PUBLISHED AND UNPUBLISHED REPORTS PERTAINING TO THE FOOD SERVICE INDUSTRY, INCLUDING RECOMMENDATIONS FOR RESEARCH NEEDS.
Leo Wejelski
U.S.,eOffice of Education
Washington, D.C., Educational Resources Information Center 142 p. 1969.
Z5776.F7W4 FSN
Abstracts, Bibliographies, Food service industry, Research.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.75, HC-$7.20; ERIC Report No. ED 039 347.
Extract: The 251 research abstracts, dated 1956-1968, are arranged under these areas: (1) industry statistics and feasbility studies, (2) merchandising, (3) purchasing, (4) facilities design and operations analysis, (5) commissary operations, (6) finance and cost control, and (7) personnel management. Research gaps, determined through interviews with executives, educators, and editors, are indicated for each area. An alphabetical listing of the abstracts, sources of additional information, and the purpose, scope, and methodology of the publication are appended.

4158-73
NUTRIENT FAT (NOV. 1973).
Natl Food Situation nfs-146: 25-28. Nov 1973.
1.941 S2F73
Animal fats, Economic influences, Fats and oils, Fatty acids, Food consumption, Food supply, Nutrient sources, Statistical analysis, Vegetable fats.
Abstract: Fats, oils, meat, poultry, fish, and dairy products together provide 90% of the total fat in the food supply. Nutrient fat is currently at a level of 156 grams per person per day as compared with 141 grams for the years 1947-49. The increased use of food fats from vegetable sources accounts for this increase. The fatty acid content of the food supply has been changed by the increased amount of nutrient fat as well as by shifts in sources of fat. Since 1947-49, the levels for fatty acids have increased, but not equally.

4159-73
DIRECTORY OF SECONDARY SCHOOLS WITH OCCUPATIONAL CURRICULUMS; PUBLIC-NONPUBLIC, 1971.
National Center for Educational Statistics
Nicholas A Osso
Washington, D.C. 450 p. 1973.
L901.N3 1971 FSN
Directories, Private schools, Public schools, Secondary schools, Vocational education.
Abstract: Here is a listing, by state, of all U.S. public and private secondary schools specializing in or offering substantial curricula in vocational and technical subjects. Information includes school name and address, enrollment, and courses offered. Types of courses listed come under the categories of agri-business, marketing and distribution, health occupations, home economics, business and office skills, technical occupations, and trade and industrial occupations.

4160-73
LEARNING RESOURCE CENTERS; SELECTED READINGS.
Neville P Pearson, Lucius A Butler
Minneapolis, Burgess 249 p. [c1973].
LB3044.P4 FSN
Educational resources, Guides, Information sources, Instructional aids, Instructional materials, Instructional media, Resource centers, Resource materials, School administration.
Bibliography: p. 239.
Abstract: This volume presents a broad range of articles dealing with the establishment, operation, and best utilization of educational resource centers in elementary and secondary school systems. These centers differ from the traditional school library in that they hold a wide variety of media materials--films, programmed learning apparatus, specific subject-matter literature and media, specific materials for the use of special students (gifted, mentally handicapped), and access to information retrieval systems for items housed elsewhere. During the 1960's, teachers will need new, better, and more accessible means for employing electronic and non-electronic learning resources in providing much of the cognate skill experiences needed by students. This book suggests how the resource center can best be developed. These centers, as they are known today, will probably bear little resemblance to what they must become in the forseeable future.

4161-73
PER CAPITA FOOD CONSUMPTION (FEB. 1973).
Natl Food Situation NFS 143: 12-19. Feb 1973.
1.941 S2F73
Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
Abstract: Per capita food consumption is expected to reach an all-time high in 1973, but supplies will be somewhat reduced. Consumption of meat, poultry, fish, dairy products, vegetable oils, fruit, and processed vegetables is expected to average higher. Reductions are likely for eggs, animal fats, fresh vegetables, coffee, and cocoa. In 1972, per capita consumption fell slightly due to a reduction for livestock products. An increase in crop product consumption came primarily from vegetable oils and processed potatoes. Fruit consumption fell 2%, reflecting poor crops for a number of items.

4162-73
PER CAPITA FOOD CONSUMPTION (AUG. 1973).
Natl Food Situation nfs-145: 11-18. Aug 1973.
1.941 S2F73
Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
Abstract: Per capita food consumption for 1973 is likely to decline for the first time since 1965--1% below 1972 levels. Meat and egg consumption will drop most, followed by poultry. Fish and dairy products will remain about the same. The increase in crop-related foods will show a marked increase in fruit consumption, as well as advances for processed vegetables, processed potatoes, and vegetables oils. Limited supply and drastically higher prices account for the decline in consumption of livestock foods.

4163-73
PER CAPITA FOOD CONSUMPTION (NOV. 1973).
Natl Food Situation nfs-146: 11-17. Nov 1973.
1.941 S2F73
Commodities, Consumer economics, Economic influences, Food consumption, Food prices, Per capita consumption, Prediction, Processed foods, Statistical analysis.
Abstract: Per capita food consumption for 1973 will be about 1.5% less than for 1972, the sharpest drop in 15 years. A slight gain for crop-related foods partly offsets the 3% decline in consumption of livestock products. The 6% reduction for meat is the largest in 25 years. Egg, poultry, and fish consumption is also below 1972 levels. During 1974, per capita food consumption may recover much of the 1973 losses. Little change is seen for crop food consumption, but livestock-related food consumption may go up about 1.3%. Per capita red meat supplies should regain about half of the 1973 drop, and poultry consumption will likely be at record levels. Egg consumption may increase a bit, but supplies of dairy products are expected to decline.

4164-73
DICTIONARY OF GASTRONOMY.
Andre Louis Simon, Robin Howe
New York, McGraw-Hill 400 p. illus. [1970].
TX349.S53 1970 FSN
Cookery, Cookery, international, Cooking equipment (Small), Cooking methods, Dictionaries, Food preparation, Foods, Gastronomy, Gourmet cooking.
Bibliography: p. 398-400.

4165-73

Abstract: From abalone to zwieback, this dictionary contains information on almost everything connected with culinary delights and their creation. Items are arranged in alphabetical order which gives each page a certain interesting variety. The ancient Pestle and Mortar, for example, is found on the same page with Peruvian Wine, Pheasant, Petticoat Tails, and Pfefferkuchen. Recipes are not included in the entries, but a description and short history of each item are presented in a rather individualistic style. Should one care to look up the term Balachan, one would learn that it is "a characteristic condiment of the Burmese and Malayan cuisines.... Although at first smell it may not meet with the approval of those unaccustomed to it, there are many Europeans who have learned to like it. It is much relished by lovers of decomposed cheese.".

4165-73
HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS A BIBLIOGRAPHY.
Katherine Spinney
Cornell University, School of Hotel Administration
Ithaca, N.Y. p. 48-112. Aug 1972.
Z6250.S6 1972 P&N
Bibliographies, Commercial food service, Food service management, Hotels, Publications, Restaurants.
Reprinted from The Cornell Hotel & Restaurant Administration Quarterly.
Extract: This bibliography of selected 1971 publications is one of a series, compiled annually from periodicals received by the H. B. Meek Library of the School of Hotel Administration at Cornell University. It also includes the titles of books and pamphlets acquired during this period but not necessarily published during 1971. The periodicals indexed are set forth along with the name and address of the publisher. A list of organizations in the hotel, restaurant, and related fields, complete with address, is also provided. The bibliography is arranged alphabetically, first by subject and then by title.

4166-73
HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS; A BIBLIOGRAPHY.
Katherine Spinney
Cornell University, School of Hotel Administration
Ithaca, N.Y. p. 50-112. Aug 1973.
Z6250.S6 1973 P&N
Bibliographies, Commercial food service, Food service management, Hotels, Publications, Restaurants.
Reprinted from The Cornell Hotel & Restaurant Administration Quarterly.
Extract: This bibliography of selected 1971 publications is one of a series, compiled annually from periodicals received by the H. B. Meek Library of the School of Hotel Administration at Cornell University. It also includes the titles of books and pamphlets acquired during this period but not necessarily published during 1971. The periodicals indexed are set forth along with the name and address of the publisher. A list of organizations in the hotel, restaurant, and related fields, complete with address, is also provided. The bibliography is arranged alphabetically, first by subject and then by title.

4167-73
NUTRITION AND MENTAL RETARDATION; AN ANNOTATED BIBLIOGRAPHY 1964-1970.
Ninfa Saturnino Springer
Michigan,uUniversity, Institute for the Study of Mental Retardation
Ann Arbor, Mich. unp. [n.d.].
Z6663.N9S6 P&N
Bibliographies, Deficiency diseases and disorders, Mental retardation, Nutrient excesses, Nutrition, Therapeutic and special diets.
Abstract: This annotated bibliography was prepared and organized primarily for nutritionists. It is intended as an introduction for nutritionists specializing in mental retardation, and as a source for research topics.

4168-73
COMPILATION OF ODOR AND TASTE THRESHOLD VALUES DATA.
William Herbert Stahl
American Society for Testing and Materials., Committee E-18 on Sensory Evaluation of Materials and Pro, Ducts.
Philadelphia, American Society for Testing and Materials 250 p. [1973].
QP455.S69 P&N (ASTM data series, DS48)
Food analysis, Food preference measures, Food quality, Odor, Sensory appraisal, Taste, Taste panels.
Includes bibliographical refereneces.
Abstract: Sensory problems are increasing as man attempts to improve his food and stem the tide of water and air pollution. This publication provides some basic data in the field of sensory appraisal of food by tabulating the threshold values of odor and taste substances. The compilation is presented in three ways: an alphabetical listing by substance; a data-bibliography listing by source; and a permuted listing. All data is culled from the scientific literature available through August 1972.

4169-73
SUPPLY AND UTILIZATION (FEB. 1973).
Natl Food Situation NFS 143: 24-26. Feb 1973.
1.941 S2F73
Commodities, Economic influences, Exports, Food consumption, Food supply, Marketing, Prediction, Statistical analysis.
Abstract: Total net utilization of farm food commodities increased 3% during 1972, compared with a 2% increase during 1971. Use of livestock food changed little, but an 8% advance in crop commodities largely resulted from a 24% increase in exports--particularly grains. Utilization of farm food commodities will likely increase at a slower pace during 1973. Most of the increase will come from a sharp advance in exports, but the gain will not match the very large increase in 1972.

4170-73
BUSINESS AND PROFESSIONAL SPEAKING.
William S Tacey
[Dubuque, Iowa] W.C. Brown Co. 214 p. [1970].
PN4121.T3 P&N
Administrator education, Communication (Thought transfer), Communication skills, Management development, Management education, Public speaking, Speeches.
Includes bibliographies.
Abstract: Administrators are often called upon to participate in discussion and decision-making groups, to give speeches, or to simply speak to others on a one-to-one basis. This book explains the principles of interpersonal communication and aids in the practice of those principles. Emphasis is upon improving oral communication skills in a variety of situations--discussions, public speaking, reading aloud, listening, and interviewing.

4171-73
DEVELOPMENTAL PHYSIOLOGY AND AGING.
Paola S Timiras
New York, Macmillan 692 p. illus. [1972].
QP84.T5 P&N
Age groups, Aging, Growth, Physical development, Physical health, Physiology.
Includes bibliographical references.
Abstract: Human growth, development, and aging depend upon both genetic and environmental factors and represent physiologic changes that serve to maintain bodily equilibrium. The internal and external demands upon the body vary at different stages of life, and thus the adaptative mechanisms necessary to achieve relative physiologic equilibrium are distinctive from one age to another. This book deals with the physiologic changes that occur during the human life-span. It encompasses events that take place from the time of fertilization through childhood, adolescence, adulthood, and old age.

4172-73
SELECTED LIST OF RELIABLE AND UNRELIABLE NUTRITION REFERENCES.
Toronto Nutrition Committee
Toronto, Toronto Nutrition Committee 17 p. Nov 1973.
Z5776.N8T62 P&N
Bibliographies, Food misinformation, Professional education, Publications lists.
Abstract: To assist persons concerned about the food supply and increasingly interested in nutrition, the Toronto Nutrition Committee has compiled this bibliography of reliable and unreliable books about food and nutrition. The criteria for such categorization are stated, and the categories are further broken down as to books for the community by interests and tastes, and books for professional nutritionists and nurses, home economists and other health professionals. There is a section on therapeutic diets. All health professionals should find this a useful compilation.

4173-73
A SUPPLEMENT TO THE DICTIONARY OF OCCUPATIONAL TITLES. 3d ed.
U.S., Bureau of Employment Security
Washington, U.S. Govt. Print. Off. 280 p. 1966.
158.31D56 ED. 3 SUPPL.
Dictionaries, Occupations, Vocabulary.
Available from NAL.

4174-73
DICTIONARY OF OCCUPATIONAL TITLES... 3d ed.
U.S., Bureau of Employment Security
Washington, U.S. Govt. Print. Off. 2 v. 1965.
158.31D56 ED. 3
Dictionaries, Occupations, Vocabulary.
Available from NAL. For supplement see U.S. Bureau of Manpower Utilization. A supplement to the dictionary of occupational titles. 3d ed.

4175-73
PROFESSIONAL WORKERS IN STATE AGRICULTURAL EXPERIMENT STATIONS AND OTHER COOPERATING STATE INSTITUTIONS, 1972-73. Rev. [ed.].
U.S., Cooperative State Research Service
Washington, D.C. 204 p. 1972.
S533.U5 1972 P&N (U.S. Cooperative State Research Service. Handbook no. 305)
Agricultural personnel, Agricultural research, Directories, Extension agents, State agricultural agencies, State government, U.S. Dept. of Agriculture.
Abstract: Here is a state-by-state listing (corrected to September 1972 of all professional personnel in state agricultural experiment stations and related state institutions. Persons are listed by professional field, and their names cross-indexed alphabetically.

4176-73
SCIENCE FOR BETTER LIVING; THE YEARBOOK OF AGRICULTURE 1968.
U.S., Dept. of Agriculture
Washington, D.C. 386 p. illus. [1968].

S21.A35 1968 P&N
Agricultural development, Agricultural research, Ecology, Food industry, Food technology, Natural resources, Scientific methodology, U.S. Dept. of Agriculture, Yearbooks.
Abstract: Applied agricultural research has combined with the development of food technology to provide a vast array of food products within a very short time period. This yearbook catalogues the progress underway during the years 1963-1968. The reports are written by the scientists involved in the particular projects. One can find out about new methods of crossbreeding in beef production, new plans for organizing huge markets to serve city areas of 15 million people, a breakthrough in determining the structure of nucleic acid, plus many other subjects of relevance to food technologists and consumers alike.

#177-73
OUTDOORS-USA; THE YEARBOOK OF AGRICULTURE 1967.
U.S.,ODept. of Agriculture
Washington, D.C. 408 p. illus. [1967].
S21.A35 1967 P&N
Beautification, Conservation, Ecology, Forests, Natural resources, U.S. Dept. of Agriculture, Water, Wilderness, Yearbooks.
Abstract: About half of the USDA staff works in some phase of conservation to preserve what is left of the American wilderness and save our remaining natural resources. This yearbook contains reports of USDA conservation activities for the year 1967. It covers all USDA projects that serve farmers and the general public in both conserving and developing natural resources so that they can be enhanced while also being used productively. Chapters are grouped in four main categories: The Big Woods (about forests and mountains); Water; Beautification; and The Countryside.

#178-73
HIGHER EDUCATION GUIDELINES: EXECUTIVE ORDER 11246.
U.S., Dept. of Health, Education, and Welfare, Office for Civil Rights
Washington, D.C. 1 v. (various pagings). [1973].
LB2525.U5 P&N
Administration policies, Employment opportunities, Government role, Guidelines, Higher education, Job discrimination, Laws, Legal problems, Personnel policy.
Appendices included.
Abstract: All universities and colleges holding federal contracts must comply with Executive Order 11246 which requires that contractors not discriminate against any employee or applicant because of race, color, religion, sex, or national origin. It also demands that affirmative action be taken to make sure that no discrimination whatsoever (vis-a-vis the above factors) is taking place. This handbook outlines the legal provisions contained in the Order, then describes in detail the requirements as to specific personnel policies and practices. The final section specifies the components of an adequate affirmative action program.

#179-73
SURVEY OF FOOD DISTRIBUTION TO INSTITUTIONS - 1972.
U.S., Food and Nutrition Service
Washington, D.C. 1 v. (various pagings). 1973.
TX946.5.A3U5 P&N
Cost effectiveness, Donated foods, Food delivery systems, Food distribution programs, Institutional feeding, Laws, Nutritional quality, Program evaluation, Surveys.
Abstract: A 1972 survey of institutions receiving USDA donated foods revealed that in most cases the donated foods were correctly used, but food expenditures were not proportionally reduced. Although the foods provide adequate nutrition, increased technical assistance is needed to help institutions maximize the benefits of these foods. USDA'S suggested distribution rates may be unrealistic in terms of the amounts of donated foods institutions can use. Widespread misunderstanding of eligibility criteria and overstated caseloads show a need to clarify guidelines for determining the number of needy persons housed in various institutions. The need for USDA food assistance is markedly less for general hospitals for other eligible institutions.

#180-73
FOOD SCIENCE AND RELATED FIELDS.
U.S., Office of Education
Washington, D.C., Educational Resources Information Center 26 p. 1969.
TX364.U54 P&N
College curriculum, Directories, Educational programs, Food science, Food technology, Higher education, Scholarships.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.25, HC-$1.40; ERIC Report No. ED 041 725.
Extract: This publication of the Institute of Food Technologists is designed to provide the student with information on colleges and universities in the United States which offer food science and technology curriculums and the various firms, industries, and agencies from which financial grants may be obtained. The scholarship information provided includes (1) name(s) of sponsor(s) of award. (2) bases of award, (3) sex of applicants, (4) class standing of applicants, (5) how scholarship award is determined, (6) specific educational objectives. (7) specific residence, (8) affiliation of relative, (9) specific institution, (10) number of awards, (11) monetary worth of awards, (12) suggested time of application, and (13) additional information and application source.

#181-73
PROJECTIONS OF EDUCATIONAL STATISTICS TO 1978-79.
U.S., Office of Education
Washington, D.C. 169 p. 1969.
LB2846.N3 P&N
Education, Enrollment, Expenditures, Prediction, Statistical data, Teachers, Tuition.
Abstract: This publication provides projections of statistics for elementary and secondary schools and institutions of higher education. The statistics include enrollments, graduates, teachers, and expenditures. They are based mainly on 1958-59 to 1968-69 Office of Education data, and they cover the period 1969-70 to 1978-79 for the United States. The projections shown here assume that the past 10 years' trends in enrollment rates, retention rates, class sizes, and per pupil expenditures will continue through 1978-79.

#182-73
EDUCATION DIRECTORY: STATE GOVERNMENTS 1969-1970.
U.S., Office of Education
Washington, D.C. 163 p. 1969.
L901.A3 Pt.1 1969 P&N
Directories, Educational administration, State officials.
Abstract: This directory lists the principal officers of state agencies having responsibilities for elementary and secondary education and vocational-technical education in the United States. It identifies most of the professional staff members of state departments of education and other state organizations and shows the internal structure of these departments and organizations by the indentation of the official titles of those listed. The 50 states and outlying areas are listed alphabetically. The directory also lists the principal officers for state boards of of education, state boards for vocational education, and state library extension agencies. Similar information is provided for outlying area governments. All information is reported as of October, 1969.

#183-73
NUTRITIVE VALUE OF COMMON FOODS IN PERCENT OF RDA. Rev and expanded.
Gail VanderJagt
Urbana, University of Illinois 20 p. tables, 3 2-p. instruction sheets. 1971.
TX551.V32 P&N
Classroom materials, Food composition tables, Food groups, Instructional materials, Recommended Dietary Allowances, School children (6-11 years).
Abstract: These tables represent the percent of the Recommended Dietary Allowances of nutrients in 174 common foods as needed by a young adult woman. The tables have been compiled for use in home economics classes with intermediate school student, or slow readers, or adults with limited educational attainments. Accompanying sheets for the teacher suggest class activities, explain what the Recommended Dietary Allowances are, and present precentages of nutrients needed by persons in different age catagories.

#184-73
THE ENCYCLOPEDIA OF FOOD.
Artemas Ward
New York 596 p. illus. [1923].
TX349.W3 P&N
Agriculture, Cooking methods, Encyclopedias, Food preparation, Food sources, Foods, History, Marketing, Nutrient values.
Contains a "dictionary of food names in six languages: English, French, German, Italian, Spanish, and Swedish," with alphabetical lists; French-English, German-English, Italian-English, Spanish-English, and Swedish-English: p. 565-591.
Abstract: This historically interesting and comprehensive book was first published in 1923. A revised edition has not been published, so some of the information (especially about food marketing, agricultural methods, preparation methods, and food composition) may be a bit dated. However, the text is rife with useful and often little-known facts on all sorts of foods from abalone to zwiebach. The author presents the origin and history of each food item, how and where it is grown, how it is marketed, its nutritive value, and how best to prepare it for eating. The appendix section contains a dictionary of food names in six languages: English, French, German, Italian, Spanish, and Swedish.

#185-73
CATERING HANDBOOK.
Edith Weiss, Hal Weiss
New York, Ahrens Pub. Co. 290 p. ilus. [1971].
TX921.W4 P&N
Catering, Cooking methods, Equipment, Facilities planning and layout, Financial management, Food delivery, Food service workers, Food serving methods, Menu planning.
Bibliography: p. 281.
Abstract: The authors' experiences in creating and operating their own catering business form the groundwork for this book. It is a comprehensive, detailed source of catering information, covering all aspects of the operation from setting up in business to arranging a catered affair. Basically, the authors deal with three types of catering: banquet hall catering, off-premise catering, and mobile unit catering.

#186-73
EDUCATION DIRECTORY 1972-73; PUBLIC SCHOOL SYSTEMS.
National Center for Educational Statistics
Jeffrey W Williams, Sallie L Warf

4187-73

Washington, D.C. 269 p. 1973.
L901.N3 1972-3 F&N (U.S. Dept. of Health, Education, and Welfare. DHEW publication no. (OE) 73-11701)
Directories, Elementary schools, Enrollment, Public schools, School administration, School systems, Secondary schools, Students.
Elementary and secondary education. Previous eds. under U.S. Office of Education (1901.A3).
Abstract: This directory lists, by state, all the operating local public school systems within the U.S. and its territories. Included are agencies that provide general, or both general and specialized education. For each school system, the following information is provided: name, mailing address, county, grade span, number of pupils, and number of schools. Non-operating districts are included at the end of each state listing.

4187-73
A CONSUMER'S DICTIONARY OF FOOD ADDITIVES.
Ruth Winter
New York, Crown 239 p. 1972.
TX349.W5 F&N
Coloring agents, Consumer education, Dictionaries, Emulsifiers, Enrichment agents, Food additives, Preservatives, Thickening agents.
Abstract: This dictionary identifies the additives used in processing food, where they come from, how they are employed, and how they affect human health. Entries are listed in alphabetical order after a general introductory section on the history of and legislation governing additives in food. General types of additives are described in terms of the functions they are meant to perform, these being perservatives, neutralizers, moisture controllers, coloring agents, flavoring, physiologic activity controllers, bleaching and maturing agents, processing aids, and nutrition supplements.

4188-73
A SELECTED BIBLIOGRAPHY ON: AFRICAN FOODS AND NUTRITION, AND AFRICAN BOTANICAL NOMENCLATURE.
National Institutes of Health, Office of International Research, Nutrition Section
Woot-Tsuen Wu Leung
Rome 136 p. 1966.
Z5776.F7L48 F&N
Africa, Bibliographies, Food chemistry, Food science, Foods, Nutrition, Plant sources of foods, Vocabulary.
Abstract: This bibliography is a research project for the development of a food composition table for Africa. Steps were then taken to assemble data on the chemical composition of African foods and references on scientific nomenclature for the identification of African foods. The references are listed under two categories: first, those concerned with chemical composition of food and with factual information on African food and nutrition, and second, those concerned with the scientific nomenclature of the edible plants which had been selected for inclusion in the African Food Table. Both categories are arranged alphabetically by author.

Purchasing, Receiving and Storage

4189-73
THE ARITHMETIC BEHIND PORTIONED MEATS.
Cooking for Profit 39 (229): 28-33. Jan 1970.
TX901.C6
Food purchasing, Meat, Meat packaging, Portion control, Productivity.
Abstract: This article discusses the considerations to be made in buying portioned meats. The focus is on the cost of these items in relation to time-savings, storage, etc. For the foodservice involved. A listing of productivity tips for portioned meats is included.

4190-73
PALATABILITY OF GROUND BEEF HOME FROZEN AND STORED IN SELECTED WRAPS.
Ruth E Baldwin, Dorothy Borchelt, Marion Cloninger
Home Econ Res J 1 (2): 119-125. Dec 1972.
TX1.H6
Food packaging, Food storage, Food wrapping, Ground beef, Palatability ratings.
Abstract: A survey of household practices in wrapping, freezing, and storing ground beef was used as the basis for planning a laboratory study of the effects of packaging materials on palatability and weight loss of ground beef patties frozen and stored at -18 degrees c. (0 degrees f.) and at -9 degrees c. (15 degrees f.). Quality was monitored at 0-, 1-, 2-, 3-, 4-, 6-, and 12-week intervals. Palatability of ground beef was affected less by storage temperature when packaged in aluminum foil than when wrapped in freezer paper, polyvinylchloride-1 film, or wax paper. Storage at -18 degrees c. (0 degrees f.) was more effective than -9 degrees c. (15 degrees f.) in protecting flavor and aroma. Palatability of ground beef declined significantly between 6 and 12 weeks when stored at the high temperature. Wax paper permitted significantly more loss in weight in ground beef patties during freezer storage than did any of the other selected packaging materials.

4191-73
THE BLUE GOOSE BUYING GUIDE FOR FRESH FRUITS & VEGETABLES.
3rd, rev. ed.
Blue Goose, Inc.
Fullerton, Calif. 76 p. 1967.
TX356.B5 1967 F&N
Caloric values, Food purchasing, Food quality, Food storage, Fruits, Guides, Nutrient values, Seasonal availability of foods, Vegetables.
Abstract: More than 100 different kinds of fresh fruits and vegetables--standard and variety fare--are listed in this buying guide. Most can be found in supermarkets throughout the U.S. at any time of year; a few are available only seasonally. For each fruit or vegetable, information is provided on agricultural and marketing history, general physical characteristics of the item, varieties available and their place of origin, present processing and merchandising methods, buying tips, handling and preparation techniques, and nutrient and caloric values.

4192-73
CO-OP BUYING BOOSTS SCHOOL LUNCHES.
Arthur C Boynton
U.S.,rConsumer and Marketing Service
Agric Mark 14 (11): 10. Nov 1969.
A280.38 AG8
Cooperative purchasing, Cost effectiveness, Federal aid, Food purchasing, Food service management, Government role, New York (State), School lunch programs, USDA Consumer and Marketing Service.
Abstract: Through the Matching Fund Program of the USDA Consumer and Marketing Service, three counties in New York State pooled their resources and began a system of cooperative food purchasing. After contacting wholesalers for suggestions and information on the availability of certain grades of canned fruits and vegetables, the co-op members made up a list of the various products they wanted and established detailed specifications for each product, including the grade desired. The co-op's contracts with wholesalers require official USDA inspection of all purchases to see that they meet specifications. Co-op buying not only saved the six school districts money--but brought the benefits of USDA inspection.

4193-73
HOW TO SELECT REFRIGERATION EQUIPMENT.
Charles Brooks
Vend 24 (4): 32-34. Feb 15, 1970.
HF5483.V4 F&N
Equipment, Refrigeration.
Abstract: This article discusses the different types of refrigeration equipment, their construction, and factors to consider in choosing refrigeration equipment. Leasing and servicing of this equipment are also covered.

4194-73
FOOD BUYING GUIDE FOR GROUP FEEDING.
Titia B Del Rosario, Elisa H Ramilla
Philippine J Nutr 28 (4): 44-49. Oct/Dec 1970.
389.8 N9524
Food service industry, Guides, Institutional feeding, Purchasing.
Abstract: This paper presents information on a food buying guide which was developed for use in operating feeding projects to ensure economical food purchasing, as a handy reference on yields of foods derived from a purchase unit and the quantity of foods to buy for use in institutional food servi ce. This guide gives the yield of foods derived from a purchase unit, wholesale and retail, and the approximate number of purchase units of food to buy for serving 25, 50 and 100 people in groups or institutions.

4195-73
A LOOK AT PURCHASING.
Floyd D Hedrick
Vend 24 (3): 32-34. Feb 1, 1970.
HF5483.V4 F&N
Commercial food service, Food purchasing, Vending machines.
Abstract: This article examines the role of purchasing in vending food service operations. The function of the purchasing manager, his coordination with other management, and the many responsibilities involved in buying are discussed.

4196-73
PURCHASING MANUAL.
Kentucky, Dept. of Education, Bureau of Administration and Finance
Washington, D.C., Educational Resources Information Center 70 p. 1968.
LB2829.K4 F&N
Educational finance, Equipment, Guides, Kentucky, Legal problems, Purchasing, School administration, Specifications.
Available from: Leasco Information Products, Inc., 4827 Rugby Avenue, Bethesda, Maryland 20014; EDRS price MF-$0.50, HC-$3.40; ERIC Report No. ED 024 222.
Extract: This is a concise reference guide for Kentucky school

administrators and purchasing officials regarding desirable purchasing practices. The size of the school system determines the manner in which a purchasing program should be implemented. Although methods may vary, the principles for good management are applicable to both large and small school districts. Among the items discussed are the legal aspects of purchasing, educational supplies and equipment (including basic needs and standards of quality), maintenance and repair materials, food service, insurance and bonds, warehousing and storage distribution, and school bus transportation. A glossary of legal purchasing terms is included.

#197-73
10 SHORT LESSONS IN CANNING AND FREEZING.
Kerr Glass Manufacturing Corp.
Sand Springs, Okla., Kerr Glass Manufacturing Corp. pamplet, 32p., illus. [n.d.].
TX603.K4 F&N
Canning, Consumer education, Food preservation, Freezing.
Abstract: This publication is a thorough and practical guide on home food preservation by canning and freezing. The featured questions as a part of each lesson make it useful in teaching senior high school or college food courses or adult education classes.

#198-73
FOOD BUYMANSHIP; EDUCATIONAL KIT (FILMSTRIP).
Kraft Foods, Educational Dept.
Chicago, Kraft Foods 1 filmstrip, 67 Fr., col, 35mm. [n.d.].
TX356.F6 F&N AV
Consumer economics, Consumer education, Purchasing.
With a teacher's guide to the filmstrip: A Mini Shopping Experience; Touring the Dairy Department. Also with four other teacher's guides: Food Buying Basics, Understanding the Supermarket, Factors Influencing Food Prices, and A Product Comes to Market; also 50 student sheets: Guide to Food Buying Basics and Supermarket Shopping; also sample packaging materials and a curriculum guide.
Abstract: Designed to help students learn how to buy food. Teaches principles that can be applied in buying other products as well. Also provides background information on the food industry.

#199-73
A DIETITIAN TALKS ABOUT FOOD.
Gretchen Kubisch
Cooking for Profit 39 (233): 44-45,79-80. May 1970.
TX901.C6 F&N
Convenience foods, Dietitians, Food delivery, Food grades, Food purchasing, Frozen foods, Portion control, Prepared foods, School lunch programs.
Abstract: This article, presented as a number of quotes by Gretchen Kubisch, covers a variety of topics concerning foods with which a dietitian must deal. Emphasis is on quality school lunches through tight specifications and careful planning.

#200-73
HOW TO BUY, STORE, PREPARE BEEF: 101 MEAT CUTS (SLIDES).
National Live Stock and Meat Board
Chicago, Ill. 101 slides, 2"x2", col. [n.d.].
TX373.N3 F&N AV
Beef, Food handling, Food selection, Lamb, Meat, Meat cuts, Pork, Veal.
With a teacher's instructional booklet.
Abstract: Here is a comprehensive set of slides picturing all the cuts of meat sold in the U.S. Besides picturing each cut of beef, veal, pork, and lamb in the slides, the accompanying booklet describes cooking methods--roasting, pan-broiling, pan-frying, oven-broiling, braising, and cooking in liquid.

#201-73
RECEIVING AND STORING (FILM LOOP).
Sherman Oaks, Cal., National Educational Media, Inc. 1 cassette Super 8mm, sd, col, 15 min,. 1973.
TX601.R4 F&N AV
Food delivery, Food preservation, Food service workers, Food storage, Inventories, Quality control, Refrigeration, Storage equipment.
For use in Fairchild cassette projector. Also available in 16mm motion picture film.
Abstract: When food is delivered to a restaurant or other facility, the first person to see it is the receiving clerk. He must check every box and every item to be sure that the goods are of the same quantity and quality as were ordered. If the shipment meets specifications, the receiving clerk signs the invoice that commits his boss to payment. The food is then stored. Perishables are frozen or refrigerated; canned and dry foods are shelved. Items are arranged on shelves in order of their acquisition so that food items are used in order of receipt. Items are also stored so that proper air circulation is maintained and so that inventory control can be easily accomplished.

#202-73
RECEIVING AND STORING (MOTION PICTURE).
Sherman Oaks, Cal., National Educational Media, Inc. 1 reel, 16mm, sd, col, 15 min. 1973.
TX911.3.S8[illegible] F&N AV
Food delivery, Food preservation, Food service workers, Food storage, Inventories, Quality control, Refrigeration, Storage equipment.
File no. 138, print 76.
Abstract: When food is delivered to a restaurant or other facility, the first person to see it is the receiving clerk. He must check every box and every item to be sure that the goods are of the same quantity and quality as were ordered. If the shipment meets specifications, the receiving clerk signs the invoice that commits his boss to payment. The food is then stored. Perishables are frozen or refrigerated; canned and dry foods are shelved. Items are arranged on shelves in order of their acquisition so that food items are used in order of receipt. Items are also stored so that proper circulation is maintained and so that inventory control can be easily accomplished.

#203-73
FREEZING COMBINATION MAIN DISHES. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Institute
Meredith Robinson, Lois Fulton
Washington, D.C. 22 p. 1973.
TX610.U54 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 40)
Food preparation, Food storage, Freezing, Main dishes, Recipes.
Abstract: It is more economical to make one's own frozen entrees than to buy frozen entrees from a store. When preparing an entree, enough can be cooked for several meals and kept in the freezer until needed. This bulletin includes instructions on freezer preparation and packaging. And provides recipes that produce dishes suitable for freezing.

#204-73
HOME CANNING OF FRUITS AND VEGETABLES. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Research Division
Washington, D.C. 31 p. 1972.
TX603.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 8)
Canned foods, Canning, Cooking equipment (Small), Cooking methods, Food preparation, Food storage, Fruits, Vegetables.
Abstract: To can fruits and vegetables, they must be heated to the point where molds, yeasts, and bacteria are destroyed and the action of enzymes halted. Processing is done in either a boiling-water-bath canner or in a steam-pressure canner. The type of processing depends on the kind of food being canned. This bulletin describes the canning process and provides detailed instructions for the canning of many specific fruits and vegetables.

#205-73
FREEZING MEAT AND FISH IN THE HOME. Rev.
U.S., Agricultural Research Service
Washington, D.C. 23 p. 1970.
TX160.U5 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 93)
Boning, Fish, Food handling, Food packaging, Food storage, Freezing, Meat, Temperature.
Abstract: For the person who wants to store large quantities of meat and fish in a home freezer, this booklet provides information on the best methods of cutting up and boning a side of beef, pork, or lamb or of cleaning and dressing fish. Packaging, freezing, and thawing directions are given, along with instructions on maintaining proper freezer temperatures.

#206-73
STORING VEGETABLES AND FRUITS IN BASEMENTS, CELLARS, OUTBUILDINGS, AND PITS. Rev.
U.S., Agricultural Research Service, Agricultural Marketing Research Institute
Washington, D.C. 18 p. 1973.
TX601.U56 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 119)
Facility requirements, Food handling, Food storage, Fruits, Temperature, Underground food storage, Vegetables.
Abstract: Some fruits and vegetables can be stored without refrigeration in basements, cellars, outbuildings, and pits, but the outside air must be quite cool. This booklet explains how to store foods in underground areas and provides specific directions for the storage of 15 types of vegetables and 4 types of fruit.

#207-73
HELP FOR SCHOOL LUNCH MANAGERS: C&MS OFFERS QUANTITY BUYERS AN ACCEPTANCE SERVICE FOR FOOD.
U.S., Consumer and Marketing Service
Agric Mark 14 (8): 11. Aug 1969.
A280.38 AG8
Federal aid, Food purchasing, Food selection, Food service management, Government role, Quality control, School food service, USDA Consumer and Marketing Service, USDA Food Acceptance Service.
Extract: Most school lunch managers often lack training (or time) in the field of quantity buying. Many managers of mass feeding programs have turned to the U.S. Department of Agriculture's Food Acceptance Service for assistance. As one local school manager said recently: "This service isworth far more than its cost. It's the only way to be sure of getting what you specify." the program is quite simple. Food graders and inspectors in USDA'S Consumer and Marketing Service check over a school's purchases to make sure they meet the school's specifications and needs. They then certify that the purchase was what the school ordered in the first place. C&MS graders will not only check the quality of the food, they will also

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check the weight, size of portion, type of product--practically anything about a purchase one might want.

4208-73
HOW TO BUY EGGS (SLIDES/CASSETTE TAPE).
U.S., Dept. of Agriculture
Washington, D.C. 29 slides, 2"x2", color, cassette tape, 10 min. [n.d.].
HD9284.U6 F&N AV
Consumer education, Eggs, Food grades, Food preparation, Food purchasing, Food standards, Food storage, Quality control.
Produced by Rawdon Smith Assoc., Inc., Washington, D.C.
Abstract: This set of slides with narrative tape describes the standards for USDA egg grades and egg sizes. The candling process is explained and the best way to store eggs is shown. The last several slides picture the many ways eggs may be cooked and the uses of eggs as ingredients in a variety of dishes.

4209-73
FOOD BUYING GUIDE FOR TYPE A SCHOOL LUNCHES.
U.S., Food and Nutrition Service
Washington, U.S. Govt. Print. Off. 92 p. [1972].
TX356.U53 1972 F&N (U.S. Dept. of Agriculture. PA-270)
Cost effectiveness, Food purchasing, Food selection, Food service management, Guides, Measurement, Nutrient requirements, School food service, Type A lunch.
Extract: This food buying guide provides information for planning and calculating quantities of food to be purchased and used by schools serving Type A lunches in the National School Lunch Program. This edition includes changes resulting from new developments in food production and processing as well as changes in marketing procedures, packaging, and quality of foods available today. The recommendations are based on yield data obtained from many food service units, food processors, and research laboratories. Yields of edible food vary with the quality and condition of the food purchased. Yields of foods also are influenced by care in storage of food, by kind of equipment used in preparation, by the cooking method, and the form of the food to be served. The number of servings used in this publication are average figures based on yields from good quality foods prepared by methods that result in a minimum of waste. Application of the information in this buying guide will help to insure economical menu planning and food purchasing and adequate amounts of various foods to prepare Type A lunches for the number of children to be served.

4210-73
STORING PERISHABLE FOODS IN THE HOME. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Institute
Ruth Vettel, Carole W Davis
Washington, D.C. 12 p. 1973.
TX601.U54 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 78)
Food purchasing, Food selection, Food storage, Freezing, Perishable foods, Refrigeration, Temperature.
Abstract: Fresh foods should be prepared and eaten as soon after harvest as possible. Most will keep well in storage for short periods of time, but it is necessary to know the proper storage methods and facilities for the various types of food. This bulletin provides information on how to select quality food and what storage conditions are necessary for all kinds of perishable items from breads and cereals to cream and cheese.

4211-73
HOME CARE OF PURCHASED FROZEN FOODS. Rev.
U.S., Agricultural Research Service, Consumer and Food Economics Institute
Ruth Vettel, Carole Davis
Washington, D.C. 6 p. 1973.
TX610.U52 F&N (U.S. Agricultural Research Service. Home and garden bulletin no. 69)
Food handling, Food purchasing, Food storage, Freezing, Frozen foods, Temperature.
Abstract: The most common cause of loss of quality in frozen foods is storage temperatures that are too high. This bulletin provides tips on temperature and storage times for frozen foods, purchasing, handling, and refreezing of frozen products, defrosting a freezer, and care of frozen foods in emergencies. A chart is included indicating the suggested maximum holding time (in months) for all kinds of frozen products at 0 degrees Fahrenheit.

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